

Wit IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **55**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (6.7%)	--- %	4
Grain	Płatki owsiane	0.6 kg (10%)	--- %	4
Adjunct	Pszenica niesłodowana	1 kg (16.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	10 %
Boil	Sorachi Ace	25 g	30 min	10 %
Boil	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	5 min	10 %
Aroma (end of boil)	Sorachi Ace	35 g	1 min	10 %
Whirlpool	Sorachi Ace	25 g	0 min	10 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	12 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Flavor	Curacao	10 g	Boil	5 min
Spice	skórka pomarańczy	10 g	Boil	5 min