

## Wit IPA II

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- Gravity **15 BLG**
- ABV ---
- IBU **53**
- SRM **5.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3 kg (93.8%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (6.3%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	10 g	60 min	14.2 %
Boil	USA Citra	20 g	10 min	13.5 %
Boil	USA Citra	30 g	0 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe walonki III	Ale	Slant	80 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	5 g	Boil	10 min

Spice	Skórka gorzkiej pomarańczy Curacao	10 g	Boil	10 min
Fining	Mech irlandzki	3 g	Boil	10 min