

# Wit IPA

- Gravity **14.1 BLG**
- ABV ---
- IBU **61**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 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 **20.4 liter(s)** of strike water to **69C**
- 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 **20.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (44.1%)	81 %	4
Grain	Pszeniczny	2 kg (29.4%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (14.7%)	--- %	4
Grain	Płatki owsiane	0.4 kg (5.9%)	--- %	4
Grain	Płatki jęczmienne	0.4 kg (5.9%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Boil	Centennial	25 g	30 min	9.4 %
Boil	Citra	25 g	15 min	13.5 %
Whirlpool	Centennial	25 g	15 min	9.4 %
Boil	Chinook	25 g	5 min	12.8 %
Dry Hop	Citra	25 g	4 day(s)	13.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Brewferm Blanche	Wheat	Liquid	12 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Kolendra	10 g	Boil	5 min
Flavor	Curacao	10 g	Boil	5 min
Herb	Rumianek	5 g	Boil	5 min