

## wit ipa

- Gravity **15.8 BLG**
- ABV ---
- IBU ---
- SRM **7.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Pale Ale                        | 4 kg (61.5%)   | 80 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny   | 1.5 kg (23.1%) | 80 %  | 6   |
| Grain | Cara Blonde - Castle<br>Malting | 1 kg (15.4%)   | 78 %  | 20  |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 11 g   | ---        |

### Extras

| Type | Name                                  | Amount | Use for | Time  |
|------|---------------------------------------|--------|---------|-------|
| Herb | Kolendra indyjska                     | 10 g   | Boil    | 5 min |
| Herb | Skórka gorzkiej<br>pomarańczy Curacao | 10 g   | Boil    | 5 min |
| Herb | Skórka słodkiej<br>pomarańczy         | 25 g   | Boil    | 5 min |