

White IPA 15° BLG 04-11-2021 r. (Mackinac, Experimental 13459 USA, Kohatu)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.6 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium	4.8 kg (54.5%)	81 %	2
Grain	Płatki pszeniczne	1 kg (11.4%)	35 %	3
Grain	Pszenica niestodowana	2 kg (22.7%)	35 %	3
Grain	Płatki owsiane	1 kg (11.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mackinac	10 g	60 min	10 %
Boil	lunga	20 g	40 min	11 %
Boil	Mackinac	10 g	40 min	10 %
Boil	Experimental GJ2	30 g	20 min	6.2 %
Boil	Kohatu	28 g	10 min	7.8 %
Boil	Mackinac	10 g	2 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier starter	Ale	Slant	120 ml	Wyeast - 3944 Belgian Witbier

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytryny 3 szt.	15.11 g	Boil	2 min
Flavor	Sok z 3 cytryn	138 g	Boil	2 min
Spice	Skórka limonki 2 szt.	15.82 g	Boil	2 min
Spice	Sok z limonki 2 szt.	52.74 g	Boil	2 min
Spice	Kolendra Indyjska 8g/10 litrów dano 20 g / 25 litrów	20 g	Boil	2 min
Spice	skórka z pomarańczy 1 szt.	10 g	Boil	2 min
Spice	sok z pomarańczy 1 szt.	10 g	Boil	2 min

Notes

- Zest smażony.
Nov 6, 2021, 10:30 AM