

# Altbielitzer White IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                         | 2.5 kg (45.5%) | 81 %  | 4   |
| Grain | Żytni                              | 0.5 kg (9.1%)  | 85 %  | 8   |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (36.4%)   | 80 %  | 3   |
| Grain | Płatki pszeniczne                  | 0.5 kg (9.1%)  | 60 %  | 3   |

## Hops

| Use for             | Name                 | Amount | Time     | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil                | Hallertau Blanc 2019 | 10 g   | 60 min   | 9 %        |
| Boil                | Magnum 2019          | 10 g   | 60 min   | 10.5 %     |
| Boil                | Sorachi Ace 2019     | 5 g    | 30 min   | 12.8 %     |
| Boil                | Equinox              | 5 g    | 30 min   | 14 %       |
| Aroma (end of boil) | Sorachi Ace          | 10 g   | 15 min   | 12.8 %     |
| Aroma (end of boil) | Equinox              | 10 g   | 15 min   | 14 %       |
| Dry Hop             | Equinox              | 10 g   | 5 day(s) | 14 %       |
| Dry Hop             | Sorachi Ace          | 20 g   | 5 day(s) | 12.8 %     |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Safeale us-50           | Ale  | Dry  | 11.5 g | Fermentis  |
| Safeale S-33            | Ale  | Dry  | 11.5 g | Fermentis  |
| S-33 przy drugiej warce |      |      |        |            |

### Extras

| Type   | Name                       | Amount | Use for   | Time     |
|--------|----------------------------|--------|-----------|----------|
| Flavor | Sencha Earl grey           | 50 g   | Secondary | 5 day(s) |
| Spice  | Skórka słodkiej pomarańczy | 15 g   | Secondary | 5 day(s) |
| Fining | mech irlandzki             | 3 g    | Boil      | 30 min   |