

# Biały West

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (35.7%) | 81 %  | 4   |
| Grain | Strzegom Pale Ale | 2.5 kg (35.7%) | 79 %  | 6   |
| Grain | Pszeniczny        | 2 kg (28.6%)   | 85 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 30 g   | 60 min   | 11 %       |
| Boil    | Chinook    | 28.3 g | 20 min   | 11.2 %     |
| Dry Hop | ekuanot    | 56.6 g | 4 day(s) | 15.1 %     |
| Dry Hop | cascade    | 28.3 g | 4 day(s) | 6.7 %      |
| Dry Hop | Centennial | 28.3 g | 4 day(s) | 9.9 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | 1          |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 15 min |