

# Bigos white ipa aka sprzątanie magazynu

- Gravity **15.4 BLG**
- ABV ---
- IBU **64**
- SRM **9.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (31.6%)	80 %	30
Grain	Pilznieński	1 kg (18.6%)	81 %	4
Grain	Pszeniczny	0.48 kg (8.9%)	85 %	4
Grain	Płatki owsiane	0.095 kg (1.8%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (11.2%)	85 %	3
Grain	wędzony wiśnią	0.5 kg (9.3%)	82 %	5
Grain	Weyermann - Carapils	0.5 kg (9.3%)	78 %	4
Grain	wędzony jabłonią	0.5 kg (9.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %
Boil	Pekko	20 g	10 min	13.6 %
Boil	Citra	20 g	10 min	12 %
Boil	Pekko	10 g	1 min	13.6 %
Boil	Citra	10 g	1 min	12 %

Dry Hop	Pekko	20 g	5 day(s)	13.6 %
Dry Hop	Citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale