

## BS51 WIT White IPA II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **3.9**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **2 %**
- Size with trub loss **4.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.7 liter(s)**

### Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **3.6 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **5 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount           | Yield | EBC |
|-------|----------------|------------------|-------|-----|
| Grain | Pilzneński     | 0.495 kg (45.2%) | 81 %  | 4   |
| Grain | Pszeniczny     | 0.5 kg (45.7%)   | 85 %  | 4   |
| Grain | Płatki owsiane | 0.1 kg (9.1%)    | 85 %  | 3   |

### Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil      | Horizon            | 8 g    | 60 min   | 14 %       |
| Whirlpool | East Kent Goldings | 10 g   | 20 min   | 5 %        |
| Dry Hop   | Cascade            | 10 g   | 4 day(s) | 12.9 %     |

### Yeasts

| Name                            | Type  | Form  | Amount | Laboratory |
|---------------------------------|-------|-------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Slant | 300 ml | Gozdawa    |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                                  |       |      |        |
|--------|----------------------------------|-------|------|--------|
| Fining | Łuska Ryżowa                     | 100 g | Mash | 15 min |
| Spice  | Kolendra                         | 20 g  | Boil | 10 min |
| Spice  | Curacao                          | 20 g  | Boil | 10 min |
| Flavor | Starta skórka pomarańczy świeżej | 50 g  | Boil | 10 min |

## Notes

- Parametry siodu dobrane orientacyjnie pod 11blg poniewaz jest to dodatkowa brzezka powstala po dluzszym wywiadaniu BS51 WIT White IPA. Ok. 6l brzezki 9blg zeszo na 11blg. Drozdze Gozdawa Classic Belgian Witbier chmielenie pod white ipę inaczej jak w wiekszej wersji.  
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