

# Walter White

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- Gravity **13.4 BLG**
- ABV ---
- IBU **36**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **63 C**, Time **70 min**
- Temp **71 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **71C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszenica niesłodowana	1 kg (18.2%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	płatki owsiane	0.3 kg (5.5%)	80 %	4
Grain	płatki jęczmienne	0.2 kg (3.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Galaxy	20 g	15 min	15 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Whirlpool	Galaxy	15 g	20 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	5 min
Spice	Skórka pomarańczy	20 g	Boil	5 min