

wąsosz white ipa

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **3500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3850 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **4620 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2327.5 liter(s)**
- Total mash volume **2992.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **2327.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **2957.5 liter(s)** of **76C** water or to achieve **4620 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	500 kg (75.2%)	81 %	4
Grain	Weyermann - Carapils	25 kg (3.8%)	78 %	4
Grain	Pszeniczny	50 kg (7.5%)	85 %	4
Grain	Płatki pszeniczne	60 kg (9%)	85 %	3
Grain	Płatki owsiane	30 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5000 g	60 min	12 %
Boil	Cascade	10000 g	10 min	6 %
Boil	Galaxy	10000 g	0 min	15 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	2000 g	Boil	10 min
Spice	curacao	2000 g	Boil	10 min