

# White IPA 15° BLG 04-11-2021 r. (Mackinac, Experimental 13459 USA, Kohatu)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32.6 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński premium    | 4.8 kg (54.5%) | 81 %  | 2   |
| Grain | Płatki pszeniczne     | 1 kg (11.4%)   | 35 %  | 3   |
| Grain | Pszenica niestodowana | 2 kg (22.7%)   | 35 %  | 3   |
| Grain | Płatki owsiane        | 1 kg (11.4%)   | 60 %  | 3   |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Mackinac         | 10 g   | 60 min | 10 %       |
| Boil    | lunga            | 20 g   | 40 min | 11 %       |
| Boil    | Mackinac         | 10 g   | 40 min | 10 %       |
| Boil    | Experimental GJ2 | 30 g   | 20 min | 6.2 %      |
| Boil    | Kohatu           | 28 g   | 10 min | 7.8 %      |
| Boil    | Mackinac         | 10 g   | 2 min  | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory                       |
|---|------|-------|--------|----------------------------------|
| Wyeast - 3944<br>Belgian Witbier<br>starter | Ale  | Slant | 120 ml | Wyeast - 3944<br>Belgian Witbier |

### Extras

| Type   | Name   | Amount  | Use for | Time  |
|--------|--|---------|---------|-------|
| Spice  | Skórka cytryny 3 szt.                                      | 15.11 g | Boil    | 2 min |
| Flavor | Sok z 3 cytryn   | 138 g   | Boil    | 2 min |
| Spice  | Skórka limonki 2 szt.                                      | 15.82 g | Boil    | 2 min |
| Spice  | Sok z limonki 2 szt.                                       | 52.74 g | Boil    | 2 min |
| Spice  | Kolendra Indyjska<br>8g/10 litrów dano<br>20 g / 25 litrów | 20 g    | Boil    | 2 min |
| Spice  | skórka z<br>pomarańczy 1 szt.                              | 10 g    | Boil    | 2 min |
| Spice  | sok z pomarańczy 1<br>szt.                                 | 10 g    | Boil    | 2 min |

### Notes

- Zest smażony.  
Nov 6, 2021, 10:30 AM