

WHITE IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.3 liter(s)**
- Total mash volume **55 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 7 kg (50.9%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 5 kg (36.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 1.5 kg (10.9%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 10 min | 13 % |
| Boil | Citra | 50 g | 10 min | 12 % |
| Boil | Simcoe | 50 g | 10 min | 13.2 % |
| Boil | Mosaic | 50 g | 10 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 15 min |
| Spice | trawa cytrynowa | 40 g | Boil | 15 min |
| Spice | curacao | 50 g | Boil | 15 min |
| Spice | słodka skórka pomarańczy | 50 g | Boil | 15 min |

Notes

- wsypanie płatków do wody 50st i podgrzanie do do 65st. (50min)
podgrzanie do 72st na 20 min, następnie mash out.

wysładzanie przy użyciu 40 litrów wody o temp 80stopni.

finalnie wyszło 50L 13BLG.

po tygodniu drożdże be-134 7,1brix - 3.3blg

po tygodniu drożdże k-97 7,1brix - 3.3blg (75.5%)
Nov 4, 2018, 3:14 PM