

White IPA by Chimerr

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **70C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny pilznieński Premium Weyermann	3 kg (44.8%)	80 %	3
Grain	Płatki pszenne błyskawiczne	1.7 kg (25.4%)	80 %	3
Grain	Słód pszeniczny jasny Weyermann	1.7 kg (25.4%)	80 %	5
Grain	Płatki owsiane błyskawiczne	0.3 kg (4.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Sabro	10 g	15 min	15 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Cascade	15 g	1 min	6 %
Dry Hop	Sabro	15 g	3 day(s)	15 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	35 g	3 day(s)	6 %

Boil	Sabro	25 g	60 min	15 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	---
Spice	Curacao, suszona skórka gorzkiej pomarańczy	20 g	Boil	0 min

Notes

- Pszenicę i płatki owsiane kleikujemy w 70°C przez ok. 30 min, stosunek wody 4:1.
Gips dodajemy zależnie od profilu wody.
Chmienie na zimno przez 3 dni pod koniec fermentacji.
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