

# Whitewidow

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński | 2.8 kg (50%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne    | 2.4 kg (42.9%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (7.1%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 30 g   | 60 min | 13 %       |
| Aroma (end of boil) | Mosaic  | 30 g   | 1 min  | 10 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | Aframom           | 5 g    | Boil    | 1 min |
| Spice | Skórka pomarańczy | 30 g   | Boil    | 1 min |