

# Whitey

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (20.8%)	85 %	4
Grain	Pilsner (2 Row) Ger	2.9 kg (54.7%)	81 %	4
Grain	Simpsons - Maris Otter	0.6 kg (11.3%)	81 %	6
Grain	Płatki pszeniczne	0.7 kg (13.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	21 g	60 min	15.5 %
Aroma (end of boil)	Citra	28 g	0 min	12 %
Aroma (end of boil)	Centennial	28 g	0 min	10.5 %
Aroma (end of boil)	Cascade	14 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	5 g	Mash	60 min
Herb	kolendra	3 g	Boil	5 min
Flavor	curacao	10 g	Boil	5 min
Fining	whirflock	1 g	Boil	15 min