

# Wit IPA III

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **5.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	1.5 kg (44.1%)	80 %	6
Grain	Weyermann - Pszeniczny jasny	1.7 kg (50%)	82 %	5
Grain	Weyermann - Carapils	0.2 kg (5.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	10 g	60 min	14.2 %
Boil	USA Citra	30 g	10 min	14.2 %
Dry Hop	USA Citra	10 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe walonki IV	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra indyjska	10 g	Boil	10 min
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