

# WIT IPA POL

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **14**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (53.8%) | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 2.5 kg (38.5%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.5 kg (7.7%)  | 85 %  | 3   |

## Hops

| Use for                      | Name    | Amount | Time     | Alpha acid |
|------------------------------|---------|--------|----------|------------|
| Whirlpool                    | Oktawia | 30 g   | 25 min   | 7.1 %      |
| Whirlpool                    | Zula    | 30 g   | 25 min   | 5 %        |
| Dry Hop                      | Oktawia | 50 g   | 2 day(s) | 5 %        |
| Ostatnie 2 dni burzliwej     |         |        |          |            |
| Dry Hop                      | Zula    | 50 g   | 2 day(s) | 5 %        |
| Ostatnie 2 dni burzliwej     |         |        |          |            |
| Dry Hop                      | Oktawia | 60 g   | 2 day(s) | 7.1 %      |
| Pierwsze chmielenie na zimno |         |        |          |            |
| Dry Hop                      | Zula    | 60 g   | 2 day(s) | 5 %        |
| Pierwsze chmielenie na zimno |         |        |          |            |
| Dry Hop                      | Oktawia | 60 g   | 2 day(s) | 7.1 %      |

|                            |      |      |          |     |
|----------------------------|------|------|----------|-----|
| Drugie chmielenie na zimno |      |      |          |     |
| Dry Hop                    | Zula | 60 g | 2 day(s) | 5 % |
| Drugie chmielenie na zimno |      |      |          |     |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory       |
|--------------------|------|--------|--------|------------------|
| FM20 Białe Walonki | Ale  | Liquid | 100 ml | Fermentum Mobile |