

# Wit IPA

- Gravity **14.1 BLG**
- ABV ---
- IBU **61**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński            | 3 kg (44.1%)  | 81 %  | 4   |
| Grain | Pszeniczny            | 2 kg (29.4%)  | 85 %  | 4   |
| Grain | Pszenica niesłodowana | 1 kg (14.7%)  | --- % | 4   |
| Grain | Płatki owsiane        | 0.4 kg (5.9%) | --- % | 4   |
| Grain | Płatki jęczmienne     | 0.4 kg (5.9%) | --- % | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 25 g   | 60 min   | 12.8 %     |
| Boil      | Centennial | 25 g   | 30 min   | 9.4 %      |
| Boil      | Citra      | 25 g   | 15 min   | 13.5 %     |
| Whirlpool | Centennial | 25 g   | 15 min   | 9.4 %      |
| Boil      | Chinook    | 25 g   | 5 min    | 12.8 %     |
| Dry Hop   | Citra      | 25 g   | 4 day(s) | 13.5 %     |

## Yeasts

| <b>Name</b>      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------|-------------|-------------|---------------|-------------------|
| Brewferm Blanche | Wheat       | Liquid      | 12 ml         | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | Kolendra    | 10 g          | Boil           | 5 min       |
| Flavor      | Curacao     | 10 g          | Boil           | 5 min       |
| Herb        | Rumianek    | 5 g           | Boil           | 5 min       |