

## #19 Imperial Hopy Witbier

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (48.4%)	80 %	4
Grain	Płatki pszeniczne	0.8 kg (25.8%)	85 %	3
Grain	Płatki owsiane	0.8 kg (25.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Citra	20 g	15 min	12 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	40 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Spice	Sok ananasowy	1000 g	Secondary	7 day(s)
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