

#42

- Gravity **15.9 BLG**
- ABV ---
- IBU **54**
- SRM **5.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.69 kg (36.1%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.69 kg (36.1%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (21.4%) | 85 % | 3 |
| Grain | Carahell Weyermann | 0.3 kg (6.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 45 min | 15.5 % |
| Boil | Apollo | 20 g | 5 min | 17 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Dry Hop | Centennial | 20 g | 5 day(s) | 10.5 % |
| Dry Hop | Apollo | 20 g | 5 day(s) | 17 % |
| Dry Hop | Simcoe | 20 g | 5 day(s) | 13.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|---------------|----------------|-------------|
| Flavor | Zest grapefruita | 15 g | Boil | 3 min |
| Flavor | Zest pomarańczy | 15 g | Boil | 3 min |
| Flavor | Skórka bergamotki | 5 g | Boil | 3 min |