

#52 Podaj łapę

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **12.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

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

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (20.4%)	85 %	6
Grain	Płatki pszeniczne	1 kg (20.4%)	85 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (34.7%)	70.5 %	45
Liquid Extract	WES ekstrakt pszeniczny jasny	1.2 kg (24.5%)	70.5 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL 2018 granulát	12 g	60 min	8.5 %
Boil	Chinook PL 2018 granulát	12 g	30 min	8.5 %
Boil	Citra USA 2018 szyszka	12 g	30 min	13.8 %
Aroma (end of boil)	Citra USA 2018 szyszka	20 g	10 min	13.8 %
Dry Hop	Chinook PL 2018 granulát	76 g	5 day(s)	8.5 %
Dry Hop	Citra USA 2018 szyszka	68 g	5 day(s)	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curaçao	40 g	Boil	10 min
Flavor	Kolendra	15 g	Boil	10 min
Flavor	Gałka muszkatołowa	2.65 g	Boil	10 min