

## a' la Grodziskie White IPA VOL.2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **4.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **42 C**, Time **20 min**
- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (30.4%)	81 %	4
Grain	Pszeniczny	5.5 kg (47.7%)	85 %	4
Grain	Żytni	1.02 kg (8.9%)	85 %	8
Adjunct	Pszenica niestodowana	1.02 kg (8.9%)	75 %	3
Grain	Acid Malt	0.48 kg (4.2%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %
Boil	Simcoe	37.5 g	15 min	13.2 %
Boil	Simcoe	37.5 g	0 min	13.2 %
Boil	Cascade	37.5 g	0 min	6 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Belgian Witbier	Ale	Slant	300 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	skórka pomarańczy	30 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min