

Białe szaleństwo v2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **4.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (53.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (35.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.6 kg (10.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------------|--------|----------|------------|
| First Wort | Amarillo | 10 g | 90 min | 9.5 % |
| Boil | Amarillo | 40 g | 5 min | 9.5 % |
| Whirlpool | Nelson Sauvín | 50 g | 0 min | 11 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 120 ml | Fermentis |