

Białe walonki pale ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **5.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (63.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	2.5 kg (31.9%)	80 %	6
Grain	Weyermann - Acidulated Malt	0.33 kg (4.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	33 g	30 min	7.1 %
Dry Hop	Amarillo	67 g	4 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra nasiona	12 g	Boil	10 min
Flavor	Orange peel	140 g	Boil	20 min

Notes

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

- Warka 54. Warzone 24.04. Wyszło 25l, 13,5 blg (14 brix).
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