

# BS51 WIT White IPA I

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.9 %
Boil	Mosaic	10 g	20 min	12.5 %
Aroma (end of boil)	Citra	25 g	20 min	12.9 %
Aroma (end of boil)	Mosaic	25 g	20 min	12.5 %
Dry Hop	Citra	25 g	5 day(s)	12.9 %
Dry Hop	Mosaic	25 g	5 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	300 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Łuska Ryżowa	100 g	Mash	15 min
Spice	Kolendra	20 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Flavor	Starta skórka pomarańczy świeżej	50 g	Boil	10 min