

jestem dumny że moja ipa jest biała

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (43.8%)	81 %	4
Grain	Pszeniczny	2.4 kg (50%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	9.9 %
Whirlpool	Nelson Sauvín	25 g	20 min	9.9 %
Whirlpool	El Dorado	25 g	20 min	13.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	9.9 %
Dry Hop	El Dorado	25 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	100 ml	---

Extras

Type	Name	Amount	Use for	Time
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Spice	goździki	2 g	Boil	5 min
Spice	curacao	30 g	Boil	5 min
Spice	kolendra	15 g	Boil	5 min
Spice	rumianek	5 g	Boil	5 min
Spice	rumianek	5 g	Secondary	3 day(s)