

Kamikaze Double White IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **28**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (40%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 2.5 kg (33.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 13.4 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 13.4 % |
| Dry Hop | Sorachi Ace | 70 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | curacao | 20 g | Boil | 7 min |

| | | | | |
|--------|------------------------|-------|-----------|----------|
| Flavor | skórki suszone cytryny | 20 g | Boil | 7 min |
| Flavor | sok z cytryny | 700 g | Secondary | 1 day(s) |
| Other | kwiat klitorii | 20 g | Bottling | 1 min |
| Flavor | laktoza | 500 g | Boil | 10 min |
| Fining | mech irlandzki | 5 g | Boil | 12 min |
| Other | łuska ryżowa | 180 g | Mash | 60 min |
| Herb | trawa cytrynowa | 10 g | Boil | 7 min |