

KlasyQ - White IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (61.5%) | 79 % | 10 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (30.8%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Cascade | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Centennial | 30 g | 15 min | 10.5 % |
| Dry Hop | Cascade | 30 g | 0 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Fining | Mech Irlandzki | 20 g | Boil | 30 min |
| Spice | Curacao | 20 g | Boil | 10 min |