

# Iolbialaipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.3%)	80 %	5
Grain	Pilzneński	1.3 kg (41.9%)	81 %	4
Adjunct	Pszenica niesłodowana	0.3 kg (9.7%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (16.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	4.5 %
Boil	citra	15 g	60 min	12 %
Whirlpool	Citra	25 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	60 min
Herb	trawa cytrynowa	20 g	Boil	5 min