

White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (55.6%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1.5 kg (41.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.1 kg (2.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Cascade | 5 g | 10 min | 6 % |
| Dry Hop | Citra | 7 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 7 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|-------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Slant | 250 ml | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Curacao | 15 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 5 g | Boil | 10 min |
| Spice | Kolendra | 10 g | Boil | 0 min |
| Spice | Curacao | 5 g | Boil | 0 min |

Notes

- 29.03.2019 - warzenie. Ekstrakt początkowy 12 BLG.
Fermentacja burzliwa 16 dni
 - 14.04.2019 - przelanie na cichą. Ekstrakt 2 BLG.
Fermentacja cicha 7 dni
 - Chmiel na zimno na 3 dni - Citra i Cascade po 7 g.
 - 20.04.2019 - rozlew. Ekstrakt 2 BLG
Glukoza do refermentacji wg miarki.
ABV 5.4% Odfermentowanie 83.9%
- Apr 15, 2019, 9:32 AM*