

# White IPA Sencha Earl Frey

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **6.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (58.8%)	79 %	10
Grain	Grodziski pszeniczny wędzony dębem	2 kg (33.6%)	80 %	3
Grain	Płatki owsiane	0.25 kg (4.2%)	60 %	3
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	galaxy	20 g	25 min	12 %
Boil	Książęcy	10 g	25 min	7 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---