

Wip-a

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **6.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (29.2%)	83 %	5
Grain	Viking Pilsner malt	2 kg (29.2%)	82 %	4
Grain	Płatki pszeniczne	2 kg (29.2%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.8%)	60 %	3
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.6%)	73 %	120
Grain	Słód Diastatyczny	0.2 kg (2.9%)	78 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	15 min	15 %
Boil	El Dorado	5 g	60 min	15 %
Boil	El Dorado	5 g	15 min	15 %
Boil	Azacca	5 g	15 min	14 %
Boil	Azacca	5 g	60 min	14 %
Whirlpool	Sabro	15 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Slant	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	15 min
Spice	Skórka suszona z cytryny	25 g	Boil	15 min