

# WitIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **7.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (24.5%)	85 %	18
Grain	Viking Pale Ale malt	3.2 kg (65.3%)	80 %	5
Grain	Cara Ruby Castle	0.25 kg (5.1%)	72 %	49
Sugar	Cukier Karmelizowany	0.25 kg (5.1%)	100 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	14.7 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Kolendra	12 g	Boil	60 min
Spice	Skórka pomarańczowa	4 g	Boil	5 min

## Notes

- Uwarzone 17.11.18  
Przelane na cicha 28.11.18 6\*Blg  
Zabutkowane 17.12.18  
Stopień nagazowania 2,4 v/v  
*Nov 30, 2018, 12:15 PM*