

BS51 WIT White IPA II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **2 %**
- Size with trub loss **4.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.7 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **3.6 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.495 kg (45.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (45.7%)	85 %	4
Grain	Płatki owsiane	0.1 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	8 g	60 min	14 %
Whirlpool	East Kent Goldings	10 g	20 min	5 %
Dry Hop	Cascade	10 g	4 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	300 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
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Fining	Łuska Ryżowa	100 g	Mash	15 min
Spice	Kolendra	20 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Flavor	Starta skórka pomarańczy świeżej	50 g	Boil	10 min

Notes

- Parametry sładu dobrane orientacyjnie pod 11blg ponieważ jest to dodatkowa brzezka powstała po dłuższym wysładzaniu BS51 WIT White IPA. Ok. 6l brzezki 9blg zeszło na 11blg. Drożdże Gozdawa Classic Belgian Witbier chmielenie pod white ipę inaczej jak w większej wersji.
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