

14: BIAŁE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **74C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.3 kg (44.8%)	79 %	6
Grain	Pszeniczny	1.3 kg (44.8%)	85 %	4
Grain	Płatki owsiane	0.3 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	15 g	30 min	12.3 %
Whirlpool	Centennial	10 g	20 min	9.7 %
Whirlpool	Idaho 7	10 g	0 min	12.3 %
Whirlpool	Centennial	25 g	0 min	9.7 %
Dry Hop	Centennial	15 g	6 day(s)	9.7 %
Dry Hop	Idaho 7	15 g	6 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	3 g	Boil	10 min
Spice	zest z pomarańczy	3 g	Boil	10 min
Spice	kolendra	1 g	Secondary	6 day(s)
Spice	zest z pomarańczy	1 g	Secondary	6 day(s)

Notes

- Zabutkowane 19 butelek 02.01.18. Gładkie, fajnie pijalne, kolendra wyczuwalna mocno, mimo małej ilości jest tu jej za dużo, jednak do gotowania niż na zimno. Pomarańcz wychodzi wraz z ogrzaniem w aro. Pierwsze warzenie na Idaho, nie jest to samograj, raczej do zmienienia. Ogólnie piwo na plus...
Jan 11, 2018, 9:02 AM