

#52 Podaj łapę

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **12.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (20.4%)	85 %	6
Grain	Płatki pszeniczne	1 kg (20.4%)	85 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (34.7%)	70.5 %	45
Liquid Extract	WES ekstrakt pszeniczny jasny	1.2 kg (24.5%)	70.5 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL 2018 granulát	12 g	60 min	8.5 %
Boil	Chinook PL 2018 granulát	12 g	30 min	8.5 %
Boil	Citra USA 2018 szyszka	12 g	30 min	13.8 %
Aroma (end of boil)	Citra USA 2018 szyszka	20 g	10 min	13.8 %
Dry Hop	Chinook PL 2018 granulát	76 g	5 day(s)	8.5 %
Dry Hop	Citra USA 2018 szyszka	68 g	5 day(s)	13.8 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curaçao	40 g	Boil	10 min
Flavor	Kolendra	15 g	Boil	10 min
Flavor	Gałka muszkatołowa	2.65 g	Boil	10 min