

Altbielitzer White IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Żytni	0.5 kg (9.1%)	85 %	8
Grain	Grodziski pszeniczny wędzony dębem	2 kg (36.4%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc 2019	10 g	60 min	9 %
Boil	Magnum 2019	10 g	60 min	10.5 %
Boil	Sorachi Ace 2019	5 g	30 min	12.8 %
Boil	Equinox	5 g	30 min	14 %
Aroma (end of boil)	Sorachi Ace	10 g	15 min	12.8 %
Aroma (end of boil)	Equinox	10 g	15 min	14 %
Dry Hop	Equinox	10 g	5 day(s)	14 %
Dry Hop	Sorachi Ace	20 g	5 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safeale us-50	Ale	Dry	11.5 g	Fermentis
Safeale S-33	Ale	Dry	11.5 g	Fermentis
S-33 przy drugiej warce				

Extras

Type	Name	Amount	Use for	Time
Flavor	Sencha Earl grey	50 g	Secondary	5 day(s)
Spice	Skórka słodkiej pomarańczy	15 g	Secondary	5 day(s)
Fining	mech irlandzki	3 g	Boil	30 min