

Biały welon, życie jest nobelon

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.74 kg (65.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (18.9%)	81 %	6
Grain	Płatki pszeniczne	0.4 kg (15.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	15 g	60 min	10.5 %
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Chinook	15 g	10 min	13 %
Dry Hop	Chinook	35 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	10 min
Spice	kolendra	5 g	Boil	0 min
Spice	Curacao	10 g	Boil	10 min
Spice	Curacao	10 g	Boil	0 min