

jestem dumny że moja ipa jest biała

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **79**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (65.2%)	81 %	4
Grain	Pszenica niesłodowana	0.6 kg (13%)	75 %	3
Grain	Pszeniczny	1 kg (21.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Aroma (end of boil)	Enigma (AUS)	25 g	5 min	18.2 %
Aroma (end of boil)	Vic Secret	25 g	5 min	18.5 %
Whirlpool	Enigma (AUS)	25 g	20 min	18.2 %
Whirlpool	Vic Secret	25 g	20 min	18.5 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	18.2 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	goździki	5 g	Boil	10 min
Spice	curacao	30 g	Boil	10 min
Spice	kolendra	25 g	Boil	10 min