

## noworoczne

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **3.8**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 2.5 kg (45.5%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 3 kg (54.5%)   | 80 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Summit | 20 g   | 60 min   | 17 %       |
| Whirlpool | Citra  | 50 g   | 10 min   | 12 %       |
| Dry Hop   | Citra  | 50 g   | 4 day(s) | 12 %       |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP009 - Australian Ale Yeast | Ale  | Liquid | 50 ml  | White Labs |