

# Rymanowska WIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **38.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (62.5%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 4 kg (31.3%)  | 83 %  | 5   |
| Grain | Platki owsiane       | 0.8 kg (6.3%) | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mosaic  | 90 g   | 60 min | 10 %       |
| Boil                | Mistral | 70 g   | 15 min | 7.5 %      |
| Boil                | Mosaic  | 10 g   | 15 min | 10 %       |
| Boil                | Crystal | 50 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Crystal | 50 g   | 0 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | Laktoza | 250 g  | Boil    | 0 min |

|        |              |        |           |          |
|--------|--------------|--------|-----------|----------|
| Fining | Łuska ryżowa | 500 g  | Mash      | 0 min    |
| Flavor | Owoce        | 2000 g | Secondary | 0 day(s) |