

The Sweetest Secret

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **6.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

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

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Milk Sugar (Lactose)	0.5 kg (12%)	76.1 %	0
Grain	Strzegom Pilzneński	2 kg (48.2%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (12%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (3.6%)	75 %	150
Grain	Płatki owsiane	0.5 kg (12%)	85 %	3
Grain	Viking Pale Ale malt	0.5 kg (12%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	60 min	19.2 %
Aroma (end of boil)	Vic Secret	10 g	15 min	19.2 %
Aroma (end of boil)	Vic Secret	15 g	5 min	19.2 %
Whirlpool	Vic Secret	20 g	0 min	19.2 %
Dry Hop	Vic Secret	50 g	2 day(s)	19.2 %