

vrmnt

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **63 min**
- Evaporation rate **5 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **69 C**, Time **30 min**
- Temp **67 C**, Time **35 min**
- Temp **65 C**, Time **20 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **35 min** at **67C**
- Keep mash **30 min** at **69C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (75%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (12.5%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (6.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|-----------|------------|
| Boil | Mosaic | 50 g | 60 min | 13.2 % |
| Boil | Mosaic | 20 g | 15 min | 13.2 % |
| Boil | Equinox | 10 g | 15 min | 13.5 % |
| Whirlpool | Mosaic | 20 g | 0 min | 13.2 % |
| Whirlpool | Equinox | 20 g | 0 min | 13.5 % |
| Dry Hop | Equinox | 70 g | 12 day(s) | 13.5 % |
| Dry Hop | Citra | 50 g | 12 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 30 g | Fermentis |