

WEED Companion

- Gravity **14.3 BLG**
- ABV ---
- IBU **55**
- SRM **5.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

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

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (46.9%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 3 kg (46.9%) | 80 % | 6 |
| Grain | Weyermann - Light Munich Malt | 0.4 kg (6.3%) | 82 % | 14 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 12 % |
| Boil | lunga | 10 g | 15 min | 12 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | lunga | 10 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Boil | lunga | 10 g | 5 min | 12 % |
| Boil | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Cascade | 70 g | 7 day(s) | 6 % |
| Dry Hop | lunga | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----|
| Us-05 | Ale | Dry | 11.5 g | --- |
|-------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Spice | Trawa cytrynowa | 10 g | Boil | 10 min |
| Spice | Trawa cytrynowa | 10 g | Secondary | 7 day(s) |