

White IPA#1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Malt	2 kg (31%)	80.5 %	2
Grain	Płatki pszeniczne	1.2 kg (18.6%)	85 %	3
Grain	Pszeniczny	1 kg (15.5%)	85 %	4
Grain	Enzymatyczny	0.75 kg (11.6%)	80 %	6
Grain	Chit Malt	0.5 kg (7.8%)	50 %	2
Grain	Słód owsiany Fawcett	0.5 kg (7.8%)	61 %	5
Grain	Płatki owsiane	0.3 kg (4.7%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (3.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	13.5 %
Boil	Vic Secret	16 g	7 min	18.3 %
Boil	Mandarina Bavaria	30 g	7 min	10 %
Boil	Citra	40 g	7 min	12 %
Dry Hop	ADHA527	30 g	7 day(s)	14.4 %

Dry Hop	Equinox	50 g	7 day(s)	13.1 %
Dry Hop	Zula	50 g	1 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny Ogród	Ale	Liquid	1000 ml	Fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	6 g	Mash	60 min
Water Agent	gips	4 g	Mash	60 min
Other	łuska	500 g	Mash	60 min
Spice	curasao	10 g	Boil	6 min
Spice	aframom	10 g	Boil	6 min
Spice	skórka granatu	10 g	Boil	6 min
Spice	trawa cytrynowa	10 g	Boil	6 min

Notes

- F1 11/11 12,5'BLG
F2 24/11 2,0'BLG

But 01/12 1,5 'BLG vol CO2 = 3,0
ABV 5.9% Odfermentowanie 88.5%
Dec 1, 2019, 7:11 PM