

White IPA z zieloną herbacą

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Magnum	10 g	10 min	13.5 %
Whirlpool	Equinox	20 g	---	13.1 %
Whirlpool	Magnum	20 g	---	13.5 %
Dry Hop	Equinox	40 g	---	13.1 %
Dry Hop	Magnum	15 g	---	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Herb	zielona herbata	150 g	Secondary	---
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Notes

- Herbata dodawana pod koniec cichej fermentacji na 12h przed rozlewem.
Nov 5, 2017, 10:13 AM