

WIT IPA POL

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **14**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (53.8%)	80 %	4
Grain	Płatki pszeniczne	2.5 kg (38.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Oktawia	30 g	25 min	7.1 %
Whirlpool	Zula	30 g	25 min	5 %
Dry Hop	Oktawia	50 g	2 day(s)	5 %
Ostatnie 2 dni burzliwej				
Dry Hop	Zula	50 g	2 day(s)	5 %
Ostatnie 2 dni burzliwej				
Dry Hop	Oktawia	60 g	2 day(s)	7.1 %
Pierwsze chmielenie na zimno				
Dry Hop	Zula	60 g	2 day(s)	5 %
Pierwsze chmielenie na zimno				
Dry Hop	Oktawia	60 g	2 day(s)	7.1 %

Drugie chmielenie na zimno				
Dry Hop	Zula	60 g	2 day(s)	5 %
Drugie chmielenie na zimno				

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	100 ml	Fermentum Mobile