

a' la Grodziskie White IPA VOL.2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.47 kg (38%)	81 %	4
Grain	Pszeniczny	3.47 kg (38%)	85 %	4
Grain	Żytni	0.88 kg (9.6%)	85 %	8
Adjunct	Pszenica niesłodowana	0.88 kg (9.6%)	75 %	3
Grain	Acid Malt	0.42 kg (4.6%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15.6 g	60 min	13.5 %
Boil	Magnum	13 g	30 min	13.5 %
Boil	Simcoe	32.5 g	15 min	13.2 %
Boil	Simcoe	32.5 g	0 min	13.2 %
Boil	Cascade	32.5 g	0 min	6 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Slant	260 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	26 g	Boil	10 min
Spice	kolendra	13 g	Boil	10 min

Notes

- Chmienie na zimno:
Hallertau Blanc
Sorachi Ace
Equinox
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