

Cherry White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **11**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.48 kg (53.3%)	80 %	4
Grain	Płatki pszeniczne	2.61 kg (40%)	60 %	3
Grain	Weyermann - Pale Wheat Malt	0.43 kg (6.7%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8.7 g	60 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Ale	Slant	173.91 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	wiśnie	2608.7 g	Secondary	14 day(s)