

Walońska Strzała

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **7.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.3%)	79 %	6
Grain	BESTMALZ - Best Wheat Malt	2 kg (28.2%)	82 %	4
Grain	Biscuit Malt	0.5 kg (7%)	79 %	45
Grain	Oats, Flaked	1 kg (14.1%)	80 %	2
Grain	Weyermann - Carawheat	0.45 kg (6.3%)	77 %	97
Grain	Acid Malt	0.05 kg (0.7%)	58.7 %	6
Grain	Weyermann - Carapils	0.1 kg (1.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	8 g	0 min	7.5 %
Boil	Galaxy	10 g	0 min	15 %
Boil	Nelson Sauvín	18 g	0 min	11 %
Boil	Bravo	24 g	15 min	15.5 %
Boil	Bravo	10 g	0 min	15.5 %
Boil	Enigma (AUS)	20 g	0 min	17.2 %
Boil	Enigma (AUS)	10 g	15 min	17.2 %
Boil	Lotus USA	20 g	0 min	16.6 %
Boil	Lotus (USA)	10 g	15 min	16.6 %
Boil	Chinook	20 g	15 min	9 %
Boil	Chinook	10 g	0 min	9 %