

## #063 White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **18 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **31.8 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt        | 2.5 kg (39.4%)  | 82 %  | 4   |
| Grain | Viking Pale Ale malt       | 0.7 kg (11%)    | 80 %  | 5   |
| Grain | BESTMALZ - Best Wheat Malt | 1.85 kg (29.1%) | 82 %  | 4   |
| Grain | Płatki pszeniczne          | 1 kg (15.7%)    | 60 %  | 3   |
| Grain | Płatki owsiane             | 0.3 kg (4.7%)   | 60 %  | 3   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Amora Preta | 20 g   | 30 min   | 11.2 %     |
| Boil                | Galaxy      | 20 g   | 5 min    | 16.5 %     |
| Aroma (end of boil) | Galaxy      | 50 g   | 5 min    | 16.5 %     |
| Aroma (end of boil) | Amora Preta | 30 g   | 5 min    | 11.2 %     |
| Dry Hop             | Galaxy      | 50 g   | 7 day(s) | 16.5 %     |

### Yeasts

| Name                | Type  | Form  | Amount | Laboratory       |
|---------------------|-------|-------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Slant | 300 ml | Fermentum Mobile |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Other | pożywka dla drożdży Wyeast | 3 g    | Boil    | 10 min |
| Spice | kolendra indyjska          | 10 g   | Boil    | 5 min  |
| Spice | curacao                    | 25 g   | Boil    | 5 min  |