

## #063 White IPA

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- 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