

## 4/2017 - White IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (40.1%)	81 %	4
Grain	Pszeniczny	0.7 kg (12.8%)	85 %	4
Grain	Biscuit Malt	0.09 kg (1.6%)	79 %	45
Grain	Płatki pszenne	2 kg (36.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	9.09 g	60 min	14.3 %
Boil	El Dorado	22.73 g	30 min	12.4 %
Boil	Mosaic	22.73 g	5 min	11.8 %
Boil	Citra	22.73 g	2 min	14.2 %
Boil	Mosaic	22.73 g	0 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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mangrove jack's belgian wit	Wheat	Dry	10 g	mangrove jack's
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### Extras

Type	Name	Amount	Use for	Time
Flavor	suszony liść limonki kafir	20 g	Boil	5 min
Flavor	zest limonka świeży	18 g	Boil	5 min
Flavor	zest grapefruit świeży	18 g	Boil	5 min
Flavor	kolendra	15 g	Boil	5 min