

## #71 white ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **5.1**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **69 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (63.2%)	80 %	7
Grain	Pszeniczny	1 kg (21.1%)	85 %	4
Grain	Płatki owsiane	0.25 kg (5.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	5 g	60 min	12 %
Boil	El Dorado	5 g	60 min	15 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	El Dorado	10 g	10 min	15 %
Dry Hop	Mosaic	35 g	6 day(s)	10 %
Dry Hop	Citra	35 g	6 day(s)	12 %
Dry Hop	El Dorado	35 g	6 day(s)	15 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Kolendra	5 g	Boil	10 min
Flavor	Słodka skorka pomaranczy	10 g	Boil	10 min
Fining	Mech irlandzki	10 g	Boil	10 min