

# Baracuda White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (50%)   | 82 %  | 4   |
| Grain | Pszeniczny          | 2.8 kg (43.7%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (6.3%)  | 60 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnum | 20 g   | 60 min   | 13.5 %     |
| Boil      | Mosaic | 16 g   | 15 min   | 12.2 %     |
| Whirlpool | Mosaic | 10 g   | 10 min   | 12.2 %     |
| Whirlpool | Azacca | 10 g   | 10 min   | 14 %       |
| Dry Hop   | Citra  | 50 g   | 4 day(s) | 12 %       |
| Dry Hop   | Azacca | 50 g   | 4 day(s) | 14 %       |
| Dry Hop   | Mosaic | 50 g   | 4 day(s) | 10 %       |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory       |
|---------------------|------|--------|--------|------------------|
| FM23 Magiczny ogród | Ale  | Liquid | 200 ml | Fermentum Mobile |