

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 |