

## W031- White IPA

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- Gravity **15.1 BLG**
- ABV **7.3 %**
- IBU **56.5**
- SRM **13.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.02 liter(s)**

### Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.02 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Heidelberg (BESTMALZ)	3 kg	83.8 %	6
Grain	Wheat, Flaked	2.5 kg	77 %	7
Grain	Oats, Flaked	0.5 kg	80 %	4
Grain	BEST Heidelberg Wheat Malt (BESTMALZ)	0.2 kg	84 %	7
Grain	Caraaroma (Weyermann)	0.1 kg	73.58 %	934
Sugar	Sugar, Table (Sucrose)	0.7 kg	100 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	9 %
	Amarillo	50 g	30 min	7 %
Dry Hop	Galaxy	50 g	3 day(s)	14 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Belgian Wit Ale	Wheat	Slant	35 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Orange Peel, Bitter	20 g	Boil	1 min
Spice	Coriander Seed	10 g	Boil	1 min
Spice	Seeds of Paradise	5 g	Boil	1 min