

# White

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **73**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **50 C**, Time **60 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **60 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **42.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (51%)	82 %	4
Grain	Pszeniczny	1 kg (10.2%)	85 %	4
Adjunct	Pszenica niesłodowana	1.8 kg (18.4%)	75 %	3
Grain	Żytni	1 kg (10.2%)	85 %	8
Grain	Płatki orkiszowe	0.5 kg (5.1%)	80 %	4
Grain	Płatki owsiane	0.5 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Whirlpool	Sorachi Ace	50 g	60 min	10 %
Whirlpool	Hallertau Blanc	60 g	60 min	11 %
Dry Hop	Hallertau Blanc	60 g	5 day(s)	11 %
Dry Hop	Sorachi Ace	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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