

# White IPA #1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (50%)	82 %	4
Grain	Płatki pszeniczne	3.1 kg (50%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.7 %
Aroma (end of boil)	Mosaic	100 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Boil	5 min
Spice	skórka cytryny	25 g	Boil	5 min
Spice	kolendra	20 g	Boil	5 min