

# WHITE IPA #1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **74C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt   | 2.5 kg (45.5%) | 82 %  | 4   |
| Grain | Viking Wheat Malt     | 2.5 kg (45.5%) | --- % | 5   |
| Grain | Platki owsiane        | 0.4 kg (7.3%)  | 60 %  | 3   |
| Grain | Weyermann - Carawheat | 0.1 kg (1.8%)  | 77 %  | 120 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 60 min | 12.1 %     |
| Boil                | Citra   | 15 g   | 30 min | 12.6 %     |
| Aroma (end of boil) | Citra   | 15 g   | 1 min  | 12.6 %     |
| Aroma (end of boil) | lunga   | 10 g   | 1 min  | 11 %       |