

# White ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75.6C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (50%)	80 %	4
Grain	Płatki pszeniczne	1.7 kg (44.7%)	85 %	3
Grain	Płatki owsiane	0.2 kg (5.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	8.5 %
Whirlpool	Citra	20 g	50 min	12 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Coracao	12.8 g	Boil	2 min
Spice	Aframom	3 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min

Spice	Skórka cytryny	26 g	Boil	2 min
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