

white ipa

- Gravity **15.9 BLG**
- ABV ---
- IBU **56**
- SRM **5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (35.1%) | 80 % | 7 |
| Grain | Pszeniczny | 1.5 kg (26.3%) | 85 % | 4 |
| Grain | Heidelberg | 1 kg (17.5%) | 80.5 % | 2 |
| Grain | Wheat, Flaked | 0.6 kg (10.5%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.6 kg (10.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Amarillo | 50 g | 30 min | 9.5 % |
| Boil | Centennial | 50 g | 10 min | 10.5 % |
| Whirlpool | Citra | 50 g | 5 min | 12 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Spice | Kolendra Indyjska | 10 g | Boil | 10 min |