

# white ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **3.8**
- 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 **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (48.6%)	81 %	4
Grain	Płatki pszeniczne	1.3 kg (35.1%)	60 %	3
Grain	Płatki owsiane	0.6 kg (16.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Simcoe	10 g	15 min	13.2 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Simcoe	20 g	8 min	13.2 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	599.4 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Kolendra	9 g	Boil	5 min
Spice	zest z pomarańczy	12 g	Boil	5 min