

White IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **63**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 3 kg (75%) | 85 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (12.5%) | 85 % | 7 |
| Adjunct | Pszenica niesłodowana | 0.3 kg (7.5%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil | Citra | 23 g | 60 min | 12 % |
| Boil | Comet | 23 g | 30 min | 8.3 % |
| Boil | Spalt | 15 g | 15 min | 5.5 % |
| Aroma (end of boil) | Tettnang | 22 g | 0 min | 4 % |
| Dry Hop | Hallertau Mittelfruh | 22 g | 5 day(s) | 3 % |
| Dry Hop | Hallertau Mittelfruh | 12 g | 2 day(s) | 3 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------------|--------|---------|--------|
| Flavor | Skórka z gorzkiej pomarańczy | 15 g | Boil | 15 min |
| Flavor | Skórka z słodziej pomarańczy (świeża) | 15 g | Boil | 15 min |
| Herb | Kolendra | 12 g | Boil | 10 min |