

# White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (50%)	81 %	5
Grain	Pszeniczny	2.5 kg (35.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16.1 %
Boil	Citra	50 g	5 min	12 %
Boil	Cascade	50 g	0 min	6 %
Boil	Simcoe	50 g	0 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Mosaic	50 g	5 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	---