

## White IPA #2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **3.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (50%)	82 %	4
Grain	Płatki pszeniczne	2.8 kg (50%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.7 %
Aroma (end of boil)	Sabro	100 g	0 min	14.9 %
Dry Hop	Sabro	100 g	2 day(s)	14.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Boil	10 min
Spice	kolendra indyjska	10 g	Boil	5 min