

White IPA 20l

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Blanc Castle Malting	3.1 kg (50%)	85 %	5
Grain	Pilzneński	3.1 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	120 g	15 min	8.9 %
Whirlpool	Amarillo	145 g	0 min	8.9 %
Dry Hop	Amarillo	230 g	2 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	90 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Secondary	2 day(s)
Other	Witamina C	2 g	Bottling	---