

White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (51.7%)	79 %	6
Grain	Pilzński	1 kg (17.2%)	81 %	4
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Płatki orkiszowe	0.8 kg (13.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Amarillo	15 g	0 min	9.5 %
Boil	Cascade	25 g	0 min	6 %
Boil	Mosaic	25 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Slant	200 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min
Spice	kolendra	20 g	Boil	5 min