

# White IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 1.5 kg (32.6%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (21.7%)   | 85 %  | 4   |
| Grain | Strzegom Pale Ale | 1.5 kg (32.6%) | 79 %  | 6   |
| Grain | Barley, Flaked    | 0.6 kg (13%)   | 70 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Boil                | lunga                  | 15 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Citra                  | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Citra                  | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Cascade                | 40 g   | 3 day(s) | 6 %        |
| Dry Hop             | Mosaic                 | 20 g   | 3 day(s) | 10 %       |

## Yeasts

| Name             | Type | Form   | Amount | Laboratory       |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Extras

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

| Type   | Name                      | Amount | Use for | Time  |
|--------|---------------------------|--------|---------|-------|
| Spice  | Kolendra                  | 10 g   | Boil    | 5 min |
| Flavor | Skórka świeżej pomarańczy | 20 g   | Boil    | 5 min |
| Spice  | Kafir                     | 5 g    | Boil    | 5 min |