

## White IPA #3

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **25 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (50%)	82 %	4
Grain	Płatki pszeniczne	3.5 kg (50%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	8.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

### Yeasts

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