

WHITE IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **3.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (53.6%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 2 kg (35.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (10.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 8.7 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Chinook | 15 g | 20 min | 13 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Chinook | 15 g | 5 min | 13 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Chinook | 20 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale K-97 | Ale | Dry | 11.96 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|--------|
| Spice | trawa cytrynowa | 50 g | Boil | 15 min |
| Spice | curacao | 30 g | Boil | 15 min |
| Spice | słodka skórka pomarańczy | 50 g | Boil | 15 min |

Notes

- Wsypanie płatków do wody 50st
Podgrzanie do 65 stopni
Dodanie siodu i przerwa 50 min
72 stopnie 20 min
76 stopni mash-out
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