

# White IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **61**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (46.3%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (27.8%)	81 %	6
Grain	Płatki pszeniczne	1 kg (18.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Whirlpool	Centennial	30 g	30 min	10.5 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	1 min

Spice	aframom madagaskarski	5 g	Boil	1 min
Spice	curacao	30 g	Boil	1 min