

## White IPA 57

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **85**
- SRM **4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (45.6%)	80 %	4
Grain	Pszeniczny	3 kg (40.3%)	85 %	4
Adjunct	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	zakwaszający	0.15 kg (2%)	--- %	---
Grain	Płatki pszeniczne	0.4 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15 %
Boil	Citra	15 g	30 min	13.3 %
Boil	Simcoe	15 g	30 min	13.3 %
Boil	Citra	35 g	15 min	13.3 %
Boil	simcoe	35 g	15 min	13.3 %
Dry Hop	Citra	100 g	6 day(s)	13.3 %
Dry Hop	Simcoe	100 g	6 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Liquid	300 ml	Fermentum Mobile
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