

# White IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **79**
- SRM **12.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	80 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (11.5%)	79 %	16
Grain	Strzegom Karmel 600	0.1 kg (1.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Boil	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	15 g	Boil	10 min