

# White IPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Płatki pszeniczne	2 kg (36.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	30 g	60 min	14.7 %
Boil	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Przyprawy	50 g	0 min	1 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	10 %
Boil	Zielona herbata	10 g	1 min	1 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Calypso	20 g	3 day(s)	14.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	1000 ml	Fermentum Mobile