

# White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.2 kg (27.9%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Grain	Płatki owsiane	0.6 kg (14%)	85 %	3
Grain	Briess - Pale Ale Malt	1.2 kg (27.9%)	80 %	7
Grain	Płatki pszeniczne	0.8 kg (18.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	20 g	15 min	13.2 %
Whirlpool	Citra	20 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	0 min

Herb	Trawa cytrynowa	10 g	Boil	0 min
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