

# White IPA citra + galaxy szyszka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- 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 **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	40 g	10 min	12 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %

## Yeasts

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