

WHITE IPA v1 #107

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80.7 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | pilzneński - viking | 2.5 kg (48.1%) | 81 % | 4 |
| Grain | Mep©Ale | 0.2 kg (3.8%) | 82.1 % | 5.2 |
| Grain | pszeniczny bruntal | 0.9 kg (17.3%) | 85 % | 5 |
| Grain | pszenica niesłodowana | 1.2 kg (23.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil | Columbus | 15 g | 60 min | 12.4 % |
| Aroma (end of boil) | Sabro | 15 g | 5 min | 14.8 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12.9 % |
| Aroma (end of boil) | Hallertau Blanc | 25 g | 5 min | 9.2 % |
| Dry Hop | Hallertau Blanc | 27 g | 2 day(s) | 9.2 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 9.5 % |
| Dry Hop | Ekuanot | 10 g | 2 day(s) | 13.1 % |
| Dry Hop | herbata Sencha lemon | 30 g | 2 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 160 ml | Fermentum Mobile |
| 10 łyżek rzadkiej gęstwy 25-dniowej | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|----------|-------|
| Water Agent | gips | 3.5 g | Mash | --- |
| Water Agent | sól epsom | 0.5 g | Mash | --- |
| Water Agent | kwask mlekowy [ml] | 5.09 g | Mash | --- |
| Flavor | curacao (suszone) | 15 g | Boil | 3 min |
| Flavor | kolendra mielona | 20 g | Boil | 3 min |
| Fining | mech irlandzki | 0 g | Boil | 5 min |
| Water Agent | kwask askorbinowy | 4 g | Bottling | --- |