

## White IPA - Wersja 2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **4.1**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-10.8 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale - IREKS	2.5 kg (41.7%)	85 %	8
Grain	Pszeniczny - IREKS	2.5 kg (41.7%)	85 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	70 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Cascade	20 g	15 min	6 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Equinox	40 g	7 day(s)	13.1 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Boil	10 min
Flavor	Skórka pomarańczy słodkiej	25 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min