

## White IPA (WIPA)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount        | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain   | Pale Ale Malt         | 3 kg (54.5%)  | 80 %  | 7   |
| Adjunct | Pszenica niestodowana | 1 kg (18.2%)  | 75 %  | 3   |
| Grain   | Oats, Flaked          | 0.5 kg (9.1%) | 80 %  | 2   |
| Grain   | Wheat, Flaked         | 1 kg (18.2%)  | 77 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Nelson Sauvin | 45 g   | 5 min    | 11 %       |
| Aroma (end of boil) | WAI-ITI       | 50 g   | 5 min    | 4.1 %      |
| Boil                | Nelson Sauvin | 5 g    | 60 min   | 11 %       |
| Dry Hop             | Sorachi Ace   | 50 g   | 4 day(s) | 10 %       |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

### Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | Kolendra indyjska | 10 g   | Boil    | 5 min |

|        |  |      |      |       |
|--------|--|------|------|-------|
| Flavor | Skórka czerwonych grejfrutów (suszona) | 20 g | Boil | 5 min |
| Flavor | curacao                                | 20 g | Boil | 5 min |
| Flavor | Werbena cytrynowa                      | 10 g | Boil | 5 min |

## Notes

- Płatki oraz pszenice skleikować w 12l wody. (zagotować i pozostawićna 5 minut). Następnie dodać około 5,5l zimnej wody i wsypać resztę sładów oraz wykonać korektę temperatury.  
*Jan 11, 2019, 5:09 PM*