

# White IPA na Opolski KPD

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (55.7%)	82 %	4
Grain	Płatki pszeniczne	2 kg (32.8%)	60 %	3
Grain	Płatki owsiane	0.7 kg (11.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	7 g	60 min	65 %
Dry Hop	Citra	50 g	3 day(s)	14.2 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	75 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min
Spice	skórka pomarańczy	3 g	Boil	5 min

## Notes

- Woda kran RO 1:1  
zacieranie 22.5L - kwas mlekowy 2 ml  
wysładzanie 7L - kwas 3 ml  
*Oct 5, 2023, 8:57 PM*