

## White IPA v.1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **4.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale              | 2.5 kg (41.7%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny            | 0.5 kg (8.3%)  | 81 %  | 6   |
| Grain | Płatki pszeniczne              | 1 kg (16.7%)   | 85 %  | 3   |
| Grain | Płatki owsiane                 | 0.5 kg (8.3%)  | 85 %  | 3   |
| Grain | Płatki jęczmienne              | 0.5 kg (8.3%)  | 85 %  | 3   |
| Grain | Słód pszeniczny jasny Bestmalz | 1 kg (16.7%)   | 82 %  | 5   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 40 g   | 60 min   | 13 %       |
| Boil    | Citra   | 30 g   | 0 min    | 11.6 %     |
| Dry Hop | Idaho   | 60 g   | 3 day(s) | 13.7 %     |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

## Extras

| Type   | Name                       | Amount | Use for  | Time  |
|--------|----------------------------|--------|----------|-------|
| Spice  | Curacao                    | 30 g   | Boil     | 5 min |
| Spice  | Kolendra                   | 20 g   | Boil     | 5 min |
| Spice  | Aframom                    | 5 g    | Boil     | 5 min |
| Spice  | Skórki słodkiej pomarańczy | 30 g   | Boil     | 5 min |
| Flavor | Gunpowder (napar)          | 25 g   | Bottling | ---   |
| Flavor | Hibiskus (napar)           | 25 g   | Bottling | ---   |