

White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (52.2%) | 81 % | 4 |
| Grain | Wheat, Flaked | 2.4 kg (35.8%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (11.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 40 g | 60 min | 11.4 % |
| Boil | Galaxy | 10 g | 20 min | 15 % |
| Boil | Centennial | 10 g | 20 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Aroma (end of boil) | Galaxy | 20 g | 0 min | 15 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 10.5 % |
| Whirlpool | Simcoe | 30 g | 1 min | 13.2 % |
| Whirlpool | Centennial | 30 g | 1 min | 10.5 % |
| Whirlpool | Galaxy | 30 g | 1 min | 15 % |
| Dry Hop | Centennial | 40 g | 3 day(s) | 10.5 % |
| Dry Hop | Galaxy | 40 g | 3 day(s) | 15 % |
| Dry Hop | Simcoe | 60 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Flavor | Kolendra | 12 g | Boil | 5 min |
| Flavor | Skórka pomarańczy | 55 g | Boil | 5 min |
| Water Agent | CaCl ₂ | 7 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
| Water Agent | NaCl | 2 g | Mash | 60 min |