#37 - White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(75.5%)*	80 %	4
Grain	Rice, Flaked	0.8 kg *(15.1%)*	70 %	2
Grain	Strzegom Pszeniczny	0.5 kg *(9.4%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Magnum	10 g	30 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	16 g	30 min	15.5 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time

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

Water Agent	Kwas mlekowy	4 g	Mash	60 min
Water Agent	Kwas mlekowy	1 g	Mash	1 min