

# White IPA#1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pilsen Malt                 | 2 kg (31%)      | 80.5 % | 2   |
| Grain | Platki pszeniczne           | 1.2 kg (18.6%)  | 85 %   | 3   |
| Grain | Pszeniczny                  | 1 kg (15.5%)    | 85 %   | 4   |
| Grain | Enzymatyczny                | 0.75 kg (11.6%) | 80 %   | 6   |
| Grain | Chit Malt                   | 0.5 kg (7.8%)   | 50 %   | 2   |
| Grain | Słód owsiany Fawcett        | 0.5 kg (7.8%)   | 61 %   | 5   |
| Grain | Platki owsiane              | 0.3 kg (4.7%)   | 85 %   | 3   |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.1%)   | 80 %   | 6   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Magnum            | 15 g   | 50 min   | 13.5 %     |
| Boil    | Vic Secret        | 16 g   | 7 min    | 18.3 %     |
| Boil    | Mandarina Bavaria | 30 g   | 7 min    | 10 %       |
| Boil    | Citra             | 40 g   | 7 min    | 12 %       |
| Dry Hop | ADHA527           | 30 g   | 7 day(s) | 14.4 %     |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 50 g | 7 day(s) | 13.1 % |
| Dry Hop | Zula    | 50 g | 1 day(s) | 7.1 %  |

## Yeasts

| Name                | Type | Form   | Amount  | Laboratory       |
|---------------------|------|--------|---------|------------------|
| FM23 Magiczny Ogród | Ale  | Liquid | 1000 ml | Fermentum mobile |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | chlorek wapnia  | 6 g    | Mash    | 60 min |
| Water Agent | gips            | 4 g    | Mash    | 60 min |
| Other       | łuska           | 500 g  | Mash    | 60 min |
| Spice       | curasao         | 10 g   | Boil    | 6 min  |
| Spice       | aframom         | 10 g   | Boil    | 6 min  |
| Spice       | skórka granatu  | 10 g   | Boil    | 6 min  |
| Spice       | trawa cytrynowa | 10 g   | Boil    | 6 min  |

## Notes

- F1 11/11 12,5'BLG  
F2 24/11 2,0'BLG

But 01/12 1,5 'BLG vol CO2 = 3,0  
ABV 5.9% Odfermentowanie 88.5%  
Dec 1, 2019, 7:11 PM