

## WHITE IPA 22

- Gravity **12.6 BLG**
- ABV ---
- IBU **64**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2 kg (40.8%)   | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 2 kg (40.8%)   | 81 %  | 6   |
| Grain | Zakwaszający        | 0.1 kg (2%)    | 75 %  | 6   |
| Grain | Płatki pszeniczne   | 0.3 kg (6.1%)  | 85 %  | 3   |
| Grain | Rice, Flaked        | 0.5 kg (10.2%) | 70 %  | 2   |

### Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Simcoe      | 20 g   | 60 min   | 13.2 %     |
| Boil      | Simcoe      | 10 g   | 30 min   | 13.2 %     |
| Boil      | Amarillo    | 10 g   | 30 min   | 9.5 %      |
| Boil      | Simcoe      | 10 g   | 10 min   | 13.2 %     |
| Boil      | Amarillo    | 20 g   | 10 min   | 9.5 %      |
| Whirlpool | Simcoe      | 10 g   | 0 min    | 13.2 %     |
| Whirlpool | Amarillo    | 20 g   | 0 min    | 9.5 %      |
| Dry Hop   | Sorachi Ace | 50 g   | 4 day(s) | 10 %       |
| Dry Hop   | Azacca      | 50 g   | 4 day(s) | 14 %       |

### Yeasts

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

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name                | Amount | Use for   | Time     |
|--------|---------------------|--------|-----------|----------|
| Flavor | Kolendra            | 10 g   | Boil      | 10 min   |
| Flavor | Pomarańcze (pulpa)  | 1500 g | Boil      | 20 min   |
| Flavor | Skórka z pomarańczy | 20 g   | Secondary | 4 day(s) |