White IPA na Mistrzostwa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **3.8**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons Extra Pale Ale	3 kg *(50%)*	81 %	3
Grain	Pszeniczny	3 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	10.3 %
Boil	Iunga	25 g	30 min	10.3 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	1 min

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

Spice	Skórka pomarańczy	15 g	Boil	1 min

Notes

- 100 g łuski ryżowej do filtracji
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