

# White IPA 1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (52.6%)   | 82 %  | 4   |
| Grain | Wheat, Flaked       | 1 kg (26.3%)   | 77 %  | 7   |
| Grain | Oats, Flaked        | 0.3 kg (7.9%)  | 80 %  | 4   |
| Grain | Viking Wheat Malt   | 0.5 kg (13.2%) | 83 %  | 5   |

## Hops

| Use for | Name             | Amount | Time     | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil    | Mosaic (HBC 369) | 15 g   | 40 min   | 10.4 %     |
| Boil    | Mosaic (HBC 369) | 15 g   | 30 min   | 10.4 %     |
| Boil    | Wai-iti          | 10 g   | 20 min   | 1.6 %      |
| Boil    | Wai-iti          | 20 g   | 10 min   | 1.6 %      |
| Boil    | Wai-iti          | 20 g   | 5 min    | 1.6 %      |
| Boil    | Vic Secret       | 30 g   | 2 min    | 18.1 %     |
| Dry Hop | Vic Secret       | 50 g   | 0 day(s) | 18 %       |
| Dry Hop | Amarillo         | 30 g   | 0 day(s) | 9.2 %      |
| Dry Hop | Wai-iti          | 30 g   | 0 day(s) | 3 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory    |
|-------------|------|------|--------|---------------|
| SafBrew Ale | Ale  | Dry  | 11 g   | DCL/Fermentis |

### Extras

| Type        | Name                | Amount | Use for | Time   |
|-------------|---------------------|--------|---------|--------|
| Water Agent | Phosphoric Acid 85% | 2 g    | Mash    | 60 min |
| Water Agent | Phosphoric Acid 85% | 1.48 g | Boil    | 60 min |
| Flavor      | Lemon Grass         | 10 g   | Boil    | 5 min  |