White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(44.5%)*	80 %	4
Adjunct	Pszenica niesłodowana	3 kg *(44.5%)*	75 %	3
Grain	Zakwaszający	0.185 kg *(2.7%)*	80 %	3
Grain	Słód owsiany Fawcett	0.55 kg *(8.2%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	70 min	12.3 %
Whirlpool	Citra	30 g	15 min	12.9 %
Whirlpool	Vic Secret	30 g	15 min	15.6 %
Whirlpool	Mosaic	30 g	15 min	12.3 %
Dry Hop	Mosaic	45 g	4 day(s)	12.3 %
Dry Hop	Citra	45 g	4 day(s)	12.9 %
Dry Hop	Vic Secret	45 g	4 day(s)	15.6 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

WLP London Fog	Ale	Liquid	50 ml	---