white ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg *(50%)*	80 %	4
Grain	Pszeniczny	1.4 kg *(25%)*	85 %	4
Grain	Płatki pszeniczne	0.8 kg *(14.3%)*	85 %	3
Grain	Płatki owsiane	0.6 kg *(10.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	47 g	60 min	11 %
Whirlpool	Galaxy	30 g	10 min	15 %
Dry Hop	Galaxy	70 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Slant	250 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	suszona skórka pomarańczy	20 g	Boil	5 min

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