White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **86**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(54.5%)*	81 %	4
Grain	Wheat, Flaked	2 kg *(36.4%)*	77 %	4
Grain	Oats, Flaked	0.5 kg *(9.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Citra	25 g	15 min	12 %
Dry Hop	Equinox	25 g	3 day(s)	13.1 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	40 g	Boil	1 min
Spice	Kolędra	20 g	Boil	1 min

Notes

- Zacieranie:
  Do 12 l ciepłej wody wsyp płatki. Gotuj 5-10 min. mieszając.
  Dodaj 5 l zimnej wody i ustaw temp. na 68 C.
  Dodaj słody. Trzymaj 50 min. w temp. 64-65 C.
  Podgrzej do 72 C i trzymaj 15 min. lub do negatywnej próby jodowej.
  Wysładzaj do uzyskania 23 l brzeczki.
  Feb 10, 2019, 7:39 PM
- Ferm. burz. 9-12 dni w temp. 19-20 C.

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

Ferm. cicha 3 dni w temp. 19-20 C.
Refermentacja 14 dni w temp. 22-24 C.
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