

White ipa 2021

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (25%)	81 %	6
Grain	Płatki pszeniczne	1.5 kg (25%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	20 min	8.3 %
Whirlpool	Sabro	40 g	2 min	15 %
Whirlpool	Zula	40 g	2 min	8.3 %
Dry Hop	Sabro	60 g	2 day(s)	14.1 %
Dry Hop	Zula	110 g	2 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze	Ale	Liquid	300 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	10 g	Boil	0 min
Fining	whirfloc	5 g	Boil	5 min
Spice	Curacao	20 g	Boil	0 min
Water Agent	NaCl	4.2 g	Mash	1 min
Other	łuska ryżowa	100 g	Mash	1 min