

## White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **3.8**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pszeniczny            | 2.4 kg (44.4%) | 85 %  | 4   |
| Grain   | Pilzneński            | 2.4 kg (44.4%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.4 kg (7.4%)  | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.2 kg (3.7%)  | 85 %  | 3   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 15 g   | 60 min   | 12 %       |
| Boil    | Galaxy | 20 g   | 20 min   | 15 %       |
| Boil    | Azacca | 15 g   | 5 min    | 14 %       |
| Dry Hop | Azacca | 25 g   | 7 day(s) | 14 %       |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale  | Liquid | 125 ml | Wyeast Labs |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | Curacao  | 10 g   | Boil    | 15 min |
| Flavor | Curacao  | 10 g   | Boil    | 5 min  |
| Spice  | Kolendra | 5 g    | Boil    | 15 min |
| Spice  | Kolendra | 5 g    | Boil    | 5 min  |