

# White IPA Denali

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.7 kg (42.2%) | 81 %  | 4   |
| Grain | Pszeniczny        | 2.5 kg (39.1%) | 85 %  | 4   |
| Grain | Monachijski       | 0.8 kg (12.5%) | 80 %  | 16  |
| Grain | Płatki pszeniczne | 0.4 kg (6.3%)  | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | denali | 20 g   | 60 min   | 14.5 %     |
| Aroma (end of boil) | denali | 40 g   | 10 min   | 14.5 %     |
| Dry Hop             | denali | 40 g   | 3 day(s) | 14.5 %     |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 300 ml | Fermentum Mobile |

## Extras

| Type  | Name            | Amount | Use for | Time  |
|-------|-----------------|--------|---------|-------|
| Spice | trawa cytrynowa | 10 g   | Boil    | 5 min |