

## #113 White Wine IPA

- Gravity **14 BLG**
- ABV ---
- IBU **24**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **6 min**

### Mash step by step

- Heat up **25.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **6 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński        | 4.15 kg (56.7%) | 80 %   | 4   |
| Grain | BESTMALZ - Best Heidelberg | 1.72 kg (23.5%) | 80.5 % | 3   |
| Grain | Strzegom Pszeniczny        | 1.3 kg (17.8%)  | 81 %   | 6   |
| Sugar | Cane (Beet) Sugar          | 0.15 kg (2%)    | 100 %  | 0   |

### Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | Iunga PL         | 10 g   | 45 min   | 10.5 %     |
| Whirlpool | Mosaic           | 60 g   | 5 min    | 11.8 %     |
| Whirlpool | Nelson Sauvignon | 97 g   | 5 min    | 10.6 %     |
| Whirlpool | Galaxy           | 18.3 g | 5 min    | 14.2 %     |
| Dry Hop   | Mosaic           | 50 g   | 4 day(s) | 13.2 %     |
| Dry Hop   | Nelson Sauvignon | 100 g  | 4 day(s) | 10.6 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 120 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

### Extras

| Type   | Name                                 | Amount | Use for   | Time      |
|--------|--------------------------------------|--------|-----------|-----------|
| Fining | Whirlfloc                            | 2.5 g  | Boil      | 12 min    |
| Flavor | Płatki dębowe z beczki po Chardonnay | 85 g   | Secondary | 12 day(s) |
| Other  | Witamina C                           | 6.3 g  | Secondary | 12 day(s) |