

## #34 CLOUD #IV White IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **42**
- SRM **6.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.4 kg (31.2%)	80 %	6
Grain	Strzegom Pilzneński	2.18 kg (28.3%)	80 %	4
Grain	Barley, Flaked	1.2 kg (15.6%)	70 %	4
Grain	Płatki pszeniczne	1.2 kg (15.6%)	85 %	3
Grain	Carahell Weyermann	0.5 kg (6.5%)	77 %	26
Grain	Strzegom Pale Ale	0.22 kg (2.9%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	29.91 g	60 min	11.5 %
Boil	Huell Melon	33 g	30 min	6.6 %
Boil	Citra	43 g	0 min	12 %
Dry Hop	Amarillo	43 g	7 day(s)	9.5 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Huell Melon	40 g	7 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki - starter	Wheat	Liquid	1.2 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest grapefruita	60 g	Boil	2 min
Spice	Rumianek	1.5 g	Boil	2 min