

#61 White AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **3.8**
- Style **American 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 **17 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (41.4%) | 80 % | 4 |
| Grain | Pszeniczny | 2.9 kg (52.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.35 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Liberty | 25 g | 15 min | 4.5 % |
| Aroma (end of boil) | Liberty | 25 g | 0 min | 4.5 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------------|
| FM 23 | Wheat | Slant | 200 ml | Fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Flavor | Curacao | 20 g | Boil | 5 min |