

GC IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (58.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (29.4%) | 81 % | 6 |
| Grain | Rice, Flaked | 0.4 kg (11.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 7 g | 60 min | 15 % |
| Boil | Galaxy | 15 g | 10 min | 15 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Dry Hop | Galaxy | 22 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| s-33 | Wheat | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 15 g | Boil | 10 min |
| Spice | kolendra | 7 g | Boil | 10 min |