

WHITE IPA 1

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (46.5%)	80 %	4
Grain	Strzegom Pszeniczny	3.3 kg (46.5%)	81 %	5
Grain	Płatki owsiane	0.5 kg (7%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka (NZ)	30 g	5 min	6 %
Boil	Nelson Sauvín (NZ)	30 g	5 min	11.3 %
Boil	Nectarón (NZ)	30 g	5 min	9.9 %
Whirlpool	Motueka (NZ)	30 g	30 min	6 %
Whirlpool	Nelson Sauvín (NZ)	30 g	30 min	11.3 %
Whirlpool	Nectarón (NZ)	30 g	30 min	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka suszona pomaranczy	30 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Other	łuska ryżowa	150 g	Mash	5 min
Water Agent	witamina C	4 g	Bottling	---

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-75
Mg-5
Na-10
Cl-75
S04-150
HCO3-0
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