White IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg *(50%)*	80.5 %	6
Grain	Płatki pszeniczne	1.5 kg *(30%)*	85 %	3
Grain	Płatki owsiane	1 kg *(20%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	15 g	5 min	12 %
Boil	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min
Spice	curacao	10 g	Boil	5 min
Spice	skórka pomarańczy	10 g	Boil	5 min

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