

# White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (36.2%)	85 %	4
Grain	Pilzneński	2 kg (29%)	81 %	4
Grain	Wheat, Flaked	1.6 kg (23.2%)	77 %	4
Grain	Oats, Flaked	0.8 kg (11.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	13.7 %
Aroma (end of boil)	Chinook	25 g	0 min	12.5 %
Whirlpool	Chinook	25 g	15 min	12.5 %
Whirlpool	Equinox	25 g	15 min	14.7 %
Dry Hop	Equinox	25 g	10 day(s)	13.1 %
Dry Hop	Chinook	50 g	3 day(s)	13 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %
Dry Hop	Idaho Gem	50 g	3 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1600 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas Mlekowy	8 g	Mash	60 min
Water Agent	CaCl2	5 g	Mash	60 min
Spice	Kolendra	10 g	Boil	5 min
Spice	Kolendra	10 g	Primary	3 day(s)
Spice	Zest z cytrusów	50 g	Secondary	3 day(s)