

# White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (30.8%)	81 %	4
Grain	Pszeniczny	3.5 kg (53.8%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (15.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Whirlpool	Amarillo	60 g	0 min	9.5 %
Whirlpool	Citra	60 g	0 min	12 %
Whirlpool	Cascade	60 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min
Spice	Suszona skórka słodkiej pomarańczy	40 g	Boil	5 min