

White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (62%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 0.6 kg (16.9%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (14.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (5.6%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Columbus | 10 g | 60 min | 12.6 % |
| Boil | Citra | 5 g | 10 min | 13.9 % |
| Boil | Citra | 5 g | 5 min | 13.9 % |
| Whirlpool | Citra | 15 g | 10 min | 13.9 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------|-----|--------|-------|-----|
| FM23 Magiczny ogród | Ale | Liquid | 30 ml | --- |
|---------------------|-----|--------|-------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Skórka gorzkiej pomarańczy | 15 g | Boil | 5 min |
| Spice | Kolendra | 7 g | Boil | 5 min |
| Flavor | Skórka słodkiej pomarańczy | 3 g | Boil | 5 min |
| Other | Łuska ryżowa | 200 g | Mash | 5 min |
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |

Notes

- Ostatnią dawkę chmielu dodać podczas schładzania w temp. ok 75-70 C.
Mar 31, 2021, 8:47 PM