

White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.9 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (30.8%)	81 %	4
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.7%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Wai-iti	15 g	5 min	4.1 %
Whirlpool	Galaxy	15 g	5 min	15 %
Whirlpool	Galaxy	15 g	20 min	15 %
Whirlpool	Wai-iti	15 g	20 min	4.1 %
Dry Hop	Wai-iti	30 g	3 day(s)	4.1 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	FM

Extras

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