

White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 1.1 kg (40.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1.1 kg (40.7%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (18.5%) | 60 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 10.3 % |
| Whirlpool | X13459 | 50 g | 1 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 0.82 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |
| Spice | Kolendra | 8 g | Boil | 5 min |

| | | | | |
|-------|----------------------------|------|------|-------|
| Spice | Skórka słodkiej pomarańczy | 10 g | Boil | 5 min |
|-------|----------------------------|------|------|-------|