

# White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (55.6%)	82 %	4
Grain	Płatki pszeniczne	3 kg (33.3%)	60 %	3
Grain	Płatki owsiane	1 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	10 g	60 min	65 %
Dry Hop	Citra	75 g	3 day(s)	14.2 %
Dry Hop	Centennial	75 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min
Spice	skórka pomarańczy	5 g	Boil	5 min