

# White IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **48**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (55.6%)	82 %	4
Grain	Viking Wheat Malt	1 kg (18.5%)	83 %	5
Grain	Płatki pszeniczne	1 kg (18.5%)	60 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	40 min	15.5 %
Aroma (end of boil)	Centennial	30 g	1 min	10.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Wit	Wheat	Dry	11 g	Lalbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	1 min
Spice	Kolendra	10 g	Boil	1 min

Spice	Aframom madagaskarski	5 g	Boil	1 min
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## Notes

- Receptura od Homebrewing  
Fermentacja burzliwa - 9-12 dni  
Fermentacja cicha - 7-10 dni  
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