

## white IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Boil	El Dorado	25 g	60 min	12.4 %
Boil	Mosaic	25 g	5 min	11.8 %
Boil	Citra	25 g	0 min	14.2 %
Boil	Mosaic	25 g	0 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's belgian wit	Wheat	Dry	10 g	mangrove jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	zest limonka pomarańcza i grapefruit	55 g	Boil	5 min
Fining	mech irlandzki	5 g	Boil	10 min