

# White Ipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **49**
- SRM **5.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (74.8%)	80.5 %	3
Grain	Munich Malt	1 kg (15%)	80 %	15
Grain	Płatki owsiane	0.25 kg (3.7%)	85 %	3
Grain	Carared	0.333 kg (5%)	75 %	40
Grain	Caramel/Crystal Malt - 30L	0.1 kg (1.5%)	75 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	65 min	14.3 %
Boil	First Gold	15 g	45 min	9.2 %
Aroma (end of boil)	Admiral	20 g	10 min	14.3 %
Dry Hop	Simcoe	35 g	5 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	15 min
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