

# White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **5.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **2 %**
- Size with trub loss **52 liter(s)**
- Boil time **70 min**
- Evaporation rate **2 %/h**
- Boil size **55.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **31 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **37.8 liter(s)** of **76C** water or to achieve **55.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (33.3%)	80 %	5
Grain	Wiedeński	4.5 kg (33.3%)	79 %	10
Grain	Słód pszeniczny	4.5 kg (33.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Amarillo	33 g	15 min	9.5 %
Boil	Cascade	33 g	15 min	6 %
Whirlpool	Amarillo	33 g	5 min	9.5 %
Whirlpool	Cascade	33 g	5 min	6 %
Dry Hop	Amarillo	84 g	7 day(s)	9.5 %
Dry Hop	Cascade	84 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Slant	500 ml	Mangrove Jack's