

White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **100 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **100C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (50%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2.4 kg (42.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Galaxy | 60 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| FM20 Białe Walonki | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |

| | | | | |
|-------|-------------------------------|------|------|--------|
| Spice | aframon madagaskarski | 5 g | Boil | 10 min |
| Spice | skórka gorzkiej pomarańczy | 30 g | Boil | 10 min |