

White IPA #5

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (50%) | 81 % | 2.5 |
| Grain | Płatki pszeniczne | 3.5 kg (50%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 7.6 % |
| Aroma (end of boil) | Citra | 100 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| belgian wit ale | Ale | Slant | 200 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|-----------|----------|
| Spice | kolendra | 20 g | Boil | 0 min |
| Spice | curacao | 25 g | Secondary | 0 day(s) |