

WHITE IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.3 liter(s)**
- Total mash volume **55 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7 kg (50.9%)	81 %	5
Grain	Płatki pszeniczne	5 kg (36.4%)	85 %	3
Grain	Płatki owsiane	1.5 kg (10.9%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (1.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	10 min	13 %
Boil	Citra	50 g	10 min	12 %
Boil	Simcoe	50 g	10 min	13.2 %
Boil	Mosaic	50 g	10 min	10 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	15 min
Spice	trawa cytrynowa	40 g	Boil	15 min
Spice	curacao	50 g	Boil	15 min
Spice	słodka skórka pomarańczy	50 g	Boil	15 min

Notes

- wsypanie płatków do wody 50st i podgrzanie do do 65st. (50min)
podgrzanie do 72st na 20 min, następnie mash out.

wysładzanie przy użyciu 40 litrów wody o temp 80stopni.

finalnie wyszło 50L 13BLG.

po tygodniu drożdże be-134 7,1brix - 3.3blg

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

po tygodniu drożdże k-97 7,1brix - 3.3blg (75.5%)
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