

# White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Płatki pszeniczne	2.5 kg (41.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Citra	30 g	2 min	12 %
Dry Hop	Galaxy	60 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Aframom madagaskarski	5 g	Boil	1 min

Spice	Kolendra indyjska	15 g	Boil	1 min
Spice	Skórka gorzkiej pomarańczy	30 g	Boil	1 min