

## White IPA #6

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.8 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 (53.8%)	81 %	3
Grain	Płatki pszeniczne	0.7 kg (10.8%)	60 %	3
Grain	Barley, Flaked	0.7 kg (10.8%)	70 %	4
Grain	Płatki orkiszowe	0.8 kg (12.3%)	60 %	4
Grain	płatki jaglane	0.8 kg (12.3%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	7.6 %
Aroma (end of boil)	Triumph	200 g	0 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Belgian Wit Ale Yeast	Ale	Slant	200 ml	Lallemand