

White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.2 kg (41.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (34.5%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (17.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (6.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13 % |
| Boil | Centennial | 10 g | 30 min | 8 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 8 % |
| Dry Hop | Citra i Centennial | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| Fm23 Magiczny Ogród | Ale | Liquid | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|-------|
| Spice | Kolendra | 15 g | Boil | 5 min |
| Spice | Curacao | 15 g | Boil | 5 min |