

White IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **4.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pale Ale Soufflet | 2.4 kg (60%) | 80 % | 5 |
| Grain | BESTMALZ - Best Wheat Malt | 0.8 kg (20%) | 82 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.4 kg (10%) | 75 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Iunga | 25 g | 60 min | 11 % |
| Boil | Mosaic | 25 g | 1 min | 10 % |
| Boil | Amarillo | 25 g | 1 min | 8.3 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 8.3 % |
| Dry Hop | Mosaic | 45 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 80 ml | Fermentum Mobile |

Extras

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

| | | | | |
|-------|-------------------|------|------|-------|
| Spice | Kolendra | 5 g | Boil | 2 min |
| Spice | Curacao | 10 g | Boil | 2 min |
| Spice | Skórka pomarańczy | 20 g | Boil | 2 min |