

WHITE IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2 kg (41.7%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (41.7%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 125 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Spice | Zest z pomarańczy | 20 g | Boil | 10 min |

| | | | | |
|-------|-------------------|------|-----------|----------|
| Spice | Zest z pomarańczy | 40 g | Secondary | 5 day(s) |
|-------|-------------------|------|-----------|----------|