

White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (50%)	81 %	4
Grain	Pszeniczny	3.1 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Whirlpool	Mosaic	30 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	15 g	Boil	5 min
Flavor	Skórka pomarańczy (świeżej)	15 g	Boil	5 min