

White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (61.5%)	80.5 %	4
Grain	Pszenica niesłodowana	0.5 kg (15.4%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (15.4%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.2%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.05 kg (1.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	12.6 %
Boil	Pacific Jade	10 g	0 min	12.6 %
Dry Hop	Pacific Jade	30 g	3 day(s)	12.6 %
Dry Hop	Kohatu	10 g	3 day(s)	6.6 %
Dry Hop	Rakau (NZ)	10 g	3 day(s)	8.7 %
Dry Hop	Citra	10 g	3 day(s)	12.9 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka gorzkiej pomarańczy	15 g	Boil	0 min
Spice	Kolendra	7 g	Boil	0 min
Spice	Aframom madagaskarski	5 g	Boil	0 min
Other	Łuska ryżowa	200 g	Mash	5 min
Fining	Mech Irlandzki	2 g	Boil	10 min