

White IPA - Poter KO +++ CH2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **77**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (41.7%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 2 kg (33.3%) | 60 % | 3 |
| Grain | Strzegom Pilzneński | 1.5 kg (25%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Sabro | 25 g | 60 min | 13.9 % |
| Boil | Amarillo | 20 g | 10 min | 8.5 % |
| Boil | Mosaic | 20 g | 7 min | 12.3 % |
| Boil | Citra | 20 g | 5 min | 12.9 % |
| Boil | Amarillo | 20 g | 2 min | 8.5 % |
| Whirlpool | Citra | 20 g | 20 min | 12.9 % |
| Whirlpool | Amarillo | 10 g | 20 min | 8.5 % |
| Whirlpool | Mosaic | 20 g | 20 min | 12.3 % |
| Whirlpool | Sabro | 3 g | 20 min | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|-------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 5 g | Boil | 10 min |
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Skórka pomarańczy słodkiej | 10 g | Boil | 10 min |
| Spice | Kolendra | 5 g | Boil | 5 min |
| Spice | Curacao | 15 g | Boil | 5 min |
| Spice | Skórki cytryny | 10 g | Boil | 5 min |