

# White IPA - Poter KO +++

- 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	Chinook	25 g	60 min	13 %
Boil	Citra	20 g	10 min	12 %
Boil	Simcoe	20 g	7 min	13.2 %
Boil	Citra	20 g	5 min	12 %
Boil	Simcoe	20 g	2 min	13.2 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	10 g	20 min	9.5 %
Whirlpool	Simcoe	20 g	20 min	13.2 %

## 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

### Notes

- Płatki pszeniczne skleikować - do wrzątku 30 min gotować  
Chmiel na Whirpool - schłodzić do 80C i namaczać 20 min  
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