

# WHITE IPA v2 #109

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21.6 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **81.7 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | pilzneński - viking   | 2.5 kg (48.1%) | 81 %   | 4   |
| Grain | Mep©Ale               | 0.2 kg (3.8%)  | 82.1 % | 5.2 |
| Grain | pszeniczny bruntal    | 0.9 kg (17.3%) | 85 %   | 5   |
| Grain | pszenica niesłodowana | 1.2 kg (23.1%) | 75 %   | 3   |
| Grain | Płatki owsiane        | 0.4 kg (7.7%)  | 81 %   | 3   |

## Hops

| Use for             | Name                     | Amount | Time     | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil                | Magnum                   | 20 g   | 60 min   | 11.5 %     |
| Aroma (end of boil) | Sabro                    | 15.4 g | 5 min    | 14.8 %     |
| Aroma (end of boil) | Citra                    | 25 g   | 5 min    | 12.9 %     |
| Aroma (end of boil) | Hallertau Blanc          | 25 g   | 5 min    | 5.3 %      |
| Dry Hop             | Hallertau Blanc          | 25 g   | 2 day(s) | 5.3 %      |
| Dry Hop             | Centennial               | 20 g   | 2 day(s) | 9.5 %      |
| Dry Hop             | Ekuanot                  | 10 g   | 2 day(s) | 13.1 %     |
| Dry Hop             | herbata Sencha Earl Grey | 50 g   | 2 day(s) | 1 %        |

## Yeasts

| Name                                | Type  | Form  | Amount | Laboratory       |
|-------------------------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki                  | Wheat | Slant | 160 ml | Fermentum Mobile |
| 10 łyżek rzadkiej gęstwy 25-dniowej |       |       |        |                  |

## Extras

| Type        | Name               | Amount | Use for  | Time  |
|-------------|--------------------|--------|----------|-------|
| Water Agent | gips               | 3.5 g  | Mash     | ---   |
| Water Agent | sól epsom          | 0.5 g  | Mash     | ---   |
| Water Agent | kwask mlekowy [ml] | 5.09 g | Mash     | ---   |
| Flavor      | curacao (suszone)  | 15 g   | Boil     | 3 min |
| Flavor      | kolendra mielona   | 20 g   | Boil     | 3 min |
| Fining      | mech irlandzki     | 0 g    | Boil     | 5 min |
| Water Agent | kwask askorbinowy  | 4 g    | Bottling | ---   |