

# White IPA - Wersja 1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (60.3%) | 80 %  | 4   |
| Grain | Monachijski         | 1 kg (17.2%)   | 80 %  | 16  |
| Grain | Pszeniczny          | 0.5 kg (8.6%)  | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (6.9%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 0.4 kg (6.9%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 15 g   | 60 min   | 14.2 %     |
| Boil    | Mosaic   | 15 g   | 30 min   | 11.8 %     |
| Boil    | Citra    | 10 g   | 15 min   | 14.2 %     |
| Boil    | Amarillo | 10 g   | 15 min   | 8.8 %      |
| Dry Hop | Amarillo | 40 g   | 5 day(s) | 8.8 %      |
| Dry Hop | Mosaic   | 35 g   | 5 day(s) | 11.8 %     |
| Dry Hop | Citra    | 25 g   | 5 day(s) | 14.2 %     |
| Dry Hop | Perle    | 50 g   | 5 day(s) | 7 %        |

## Yeasts

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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>           | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------------|---------------|----------------|-------------|
| Spice       | Kolendra              | 5 g           | Boil           | 5 min       |
| Herb        | Rumianek              | 5 g           | Boil           | 5 min       |
| Flavor      | Skórka z 7 pomarańczy | 20 g          | Boil           | 5 min       |