

#1 White IPark

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (50%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (40%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 20 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 20 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 20 min | 12 % |
| Dry Hop | Citra | 10 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |