

#12 White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **4.3**
- 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 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	2.5 kg (41.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (3.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	30 g	15 min	11 %
Aroma (end of boil)	Cascade PL	30 g	0 min	5.2 %
Dry Hop	Citra	30 g	---	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Midtbust #17	Ale	Slant	100 ml	---