

## belgian white IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **5.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Płatki żytnie	0.4 kg (6.9%)	85 %	3
Grain	Biscuit Malt	0.2 kg (3.4%)	79 %	45
Grain	Strzegom Karmel 300	0.05 kg (0.9%)	70 %	299
Grain	Płatki owsiane	0.15 kg (2.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	WAI-ITI	25 g	15 min	4.1 %
Boil	WAI-ITI	25 g	10 min	4.1 %
Boil	WAI-ITI	50 g	0 min	4.1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Kaffir liście	20 g	Boil	5 min