

BIAŁA IPA #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (54.8%)	81 %	4
Grain	Płatki pszeniczne	3 kg (41.1%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.3 kg (4.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	9.6 %
Boil	Citra	15 g	15 min	13.9 %
Whirlpool	Citra	30 g	0 min	13.9 %
Dry Hop	Citra	30 g	4 day(s)	13.9 %
Dry Hop	sabro	30 g	4 day(s)	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczy ogród	Wheat	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	skórka goźdzkiej pomarańczy	20 g	Boil	5 min
Spice	kolendra	30 g	Boil	5 min