

# Biała IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale optima	4 kg (61.5%)	81.6 %	7
Grain	pszeniczny optima	1 kg (15.4%)	82.2 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	80 %	3
Grain	Pilzneński optima	0.5 kg (7.7%)	82.6 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.8 %
Boil	Citra	30 g	20 min	12 %
Boil	Centennial	10 g	20 min	9.7 %
Boil	Citra	20 g	7 min	12 %
Boil	Centennial	10 g	7 min	9.7 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Centennial	10 g	4 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Slant	150 ml	---

gęstwa po wicie zebrana dzień wcześniej

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	5 g	Boil	10 min
Spice	kolendra	5 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy	15 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	skórka z 3 pomarańczy	50 g	Boil	10 min