

Lawendowa White ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | viking pale Ale malt | 3 kg (54.5%) | 79 % | 5 |
| Grain | Pszeniczny | 2 kg (36.4%) | 85 % | 4 |
| Grain | płatki pszeniczne | 0.5 kg (9.1%) | 65 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 35 g | 55 min | 10.5 % |
| Dry Hop | citra | 50 g | 3 day(s) | 13.1 % |
| Dry Hop | Chinook | 40 g | 5 day(s) | 11 % |
| Boil | cashmere | 20 g | 20 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|----------|
| Spice | lawenda | 40 g | Primary | 5 day(s) |