

# White bieda ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.6 kg (45.7%)	85 %	4
Grain	Pilzneński	1.6 kg (45.7%)	81 %	4
Grain	Płatki owsiane	0.3 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Mosaic	20 g	25 min	12.3 %
Boil	Mosaic	15 g	10 min	12.3 %
Dry Hop	Mosaic	15 g	4 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Wheat	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	15 g	Boil	15 min