

# WHITE IPA 1

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (46.5%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3.3 kg (46.5%) | 81 %  | 5   |
| Grain | Płatki owsiane      | 0.5 kg (7%)    | 70 %  | 3   |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Motueka (NZ)       | 30 g   | 5 min  | 6 %        |
| Boil      | Nelson Sauvín (NZ) | 30 g   | 5 min  | 11.3 %     |
| Boil      | Nectarón (NZ)      | 30 g   | 5 min  | 9.9 %      |
| Whirlpool | Motueka (NZ)       | 30 g   | 30 min | 6 %        |
| Whirlpool | Nelson Sauvín (NZ) | 30 g   | 30 min | 11.3 %     |
| Whirlpool | Nectarón (NZ)      | 30 g   | 30 min | 9.9 %      |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                           |       |          |        |
|-------------|---------------------------|-------|----------|--------|
| Flavor      | skórka suszona pomaranczy | 30 g  | Boil     | 10 min |
| Spice       | kolendra                  | 10 g  | Boil     | 10 min |
| Other       | łuska ryżowa              | 150 g | Mash     | 5 min  |
| Water Agent | witamina C                | 4 g   | Bottling | ---    |

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-75  
Mg-5  
Na-10  
Cl-75  
S04-150  
HCO3-0  
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