

White IPA #1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **6.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **70 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (41.7%)	83 %	5
Grain	Pszenica niesłodowana	0.5 kg (8.3%)	75 %	4
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	6
Grain	Wheat, Flaked	0.3 kg (5%)	77 %	4
Grain	Weyermann - Carawheat	0.2 kg (3.3%)	77 %	125

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	lunga	15 g	30 min	11 %
Whirlpool	Ahtanum	30 g	0 min	5 %
Dry Hop	Sorachi Ace	40 g	3 day(s)	10 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

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