

# WHITE IPA #1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **74C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (45.5%)	--- %	5
Grain	Platki owsiane	0.4 kg (7.3%)	60 %	3
Grain	Weyermann - Carawheat	0.1 kg (1.8%)	77 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.1 %
Boil	Citra	15 g	30 min	12.6 %
Aroma (end of boil)	Citra	15 g	1 min	12.6 %
Aroma (end of boil)	lunga	10 g	1 min	11 %