

# White IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.2**
- Style **Witbier**

## 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 **16 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (47.6%)	79 %	6
Adjunct	Pszenica niesłodowana	2 kg (47.6%)	75 %	3
Adjunct	Płatki owsiane	0.2 kg (4.8%)	85 %	3

## Notes

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*Jun 5, 2019, 11:04 PM*