

white IPA

- Gravity **15 BLG**
- ABV ---
- IBU **62**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (35.7%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 3.5 kg (50%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Lemon drop | 5 g | 20 min | 4.6 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Boil | Lemon drop | 5 g | 5 min | 4.6 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Mosaic | 15 g | 1 min | 10 % |
| Whirlpool | Lemon drop | 10 g | 1 min | 4.6 % |
| Whirlpool | Citra | 15 g | 1 min | 12 % |

| | | | | |
|---------|------------|------|----------|-------|
| Dry Hop | Lemon drop | 15 g | 7 day(s) | 4.6 % |
| Dry Hop | Lemon drop | 15 g | 4 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra | 7 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Skórka pomarańczy | 20 g | Boil | 10 min |