

# White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Malteurop	3.1 kg (50.8%)	80 %	8
Grain	Strzegom Pszeniczny	1.5 kg (24.6%)	81 %	6
Sugar	cukier	0.1 kg (1.6%)	90 %	1
Grain	Płatki pszeniczne	1.4 kg (23%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Pacific	34 g	60 min	13.9 %
Boil	Chinook PL	25 g	15 min	8.5 %
Boil	citra	17 g	5 min	12.9 %
Boil	Mosaic	10 g	5 min	12.6 %
Aroma (end of boil)	Citra	30 g	0 min	12.9 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm23	Ale	Slant	250 ml	po warce 75

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	10 g	Boil	5 min
Spice	curacao	12.5 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	12.5 g	Boil	5 min
Spice	starta skórka cytryny i grejpfruta	22 g	Boil	5 min
Fining	whirlfloc t	0.5 g	Boil	10 min