

White IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (51.7%)	80 %	5
Grain	Pszenica niesłodowana	1 kg (34.5%)	75 %	3
Grain	Weyermann - Pale Wheat Malt	0.2 kg (6.9%)	85 %	5
Grain	Oats, Flaked	0.2 kg (6.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	13.4 %
Boil	Simcoe	10 g	20 min	11.3 %
Aroma (end of boil)	Citra	15 g	5 min	13.4 %
Aroma (end of boil)	Simcoe	15 g	5 min	11.3 %
Dry Hop	Citra	25 g	4 day(s)	13.4 %
Dry Hop	Simcoe	25 g	4 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	0 min
Spice	Kolendra	5 g	Boil	5 min
Spice	Curacao	15 g	Boil	5 min