

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 |