

# White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (40.7%)	81 %	4
Grain	Pszeniczny	1.1 kg (40.7%)	80 %	4
Grain	Oats, Flaked	0.5 kg (18.5%)	60 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	10.3 %
Whirlpool	X13459	50 g	1 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	0.82 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra	8 g	Boil	5 min

Spice	Skórka słodkiej pomarańczy	10 g	Boil	5 min
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