

White IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **63**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (75%)	85 %	5
Grain	Weyermann - Pale Ale Malt	0.5 kg (12.5%)	85 %	7
Adjunct	Pszenica niesłodowana	0.3 kg (7.5%)	75 %	3
Grain	Płatki owsiane	0.2 kg (5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	23 g	60 min	12 %
Boil	Comet	23 g	30 min	8.3 %
Boil	Spalt	15 g	15 min	5.5 %
Aroma (end of boil)	Tettnang	22 g	0 min	4 %
Dry Hop	Hallertau Mittelfruh	22 g	5 day(s)	3 %
Dry Hop	Hallertau Mittelfruh	12 g	2 day(s)	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z gorzkiej pomarańczy	15 g	Boil	15 min
Flavor	Skórka z słodziej pomarańczy (świeża)	15 g	Boil	15 min
Herb	Kolendra	12 g	Boil	10 min