

# White IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (43.5%)	80 %	4
Grain	Pszeniczny	3 kg (43.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.2%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	50 g	60 min	13.4 %
Aroma (end of boil)	Lemon drop	20 g	10 min	6 %
Dry Hop	Lemon drop	80 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min

Spice	lisc limonki	5 g	Boil	10 min
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