

# White IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki orkiszowe	2 kg (28.6%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Exp 3/20	50 g	60 min	9.3 %
Whirlpool	Exp 3/20	75 g	20 min	9.3 %
Dry Hop	Exp 3/20	175 g	3 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaCl2	7 g	Mash	60 min

Fining	Whirlfloc-T	2.5 g	Boil	10 min
Flavor	Skórka pomarańczy	50 g	Boil	0 min
Flavor	Kolendra	12 g	Boil	0 min