

White IPA

- 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 |