

# White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (43.1%)	81 %	6
Grain	Strzegom Wiedeński	0.4 kg (6.9%)	79 %	10
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	50 min	9.5 %
Boil	Amarillo	15 g	40 min	9.5 %
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis K-97	Wheat	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	10 g	Boil	5 min

## Notes

- Płatki owsiane kleikowane przez 20 minut w 62 stopniach (1:5 wody).  
Wszystkie słydy razem z płatkami wrzucamy razem.  
Trawę cytrynową dodać na aromat na ostatnie 5 minut gotowania.  
Po tygodniu przelać na cichą. Chmienie na zimno chmielem Mosaic 30g.  
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