

White IPA `20

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (61.5%) | 81 % | 5 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (15.4%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Amarillo | 50 g | 60 min | 9.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g | 10 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g | 1 min | 15.5 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Centennial | 85 g | 3 day(s) | 10.5 % |
| Dry Hop | Sorachi Ace | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|----|
| fm 52 | Ale | Slant | 150 ml | FM |
|-------|-----|-------|--------|----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------------|--------|---------|--------|
| Spice | kolendra | 10 g | Boil | 10 min |
| Flavor | Skórka słodkiej pomarańczy suszona | 10 g | Boil | 10 min |
| Flavor | Trawa cytrynowa | 5 g | Boil | 10 min |
| Fining | mech | 4 g | Boil | 10 min |
| Water Agent | gips | 4 g | Mash | 1 min |