

# White IPA 20l

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Wheat Blanc Castle Malting | 3.1 kg (50%) | 85 %  | 5   |
| Grain | Pilzneński                 | 3.1 kg (50%) | 81 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Amarillo | 120 g  | 15 min   | 8.9 %      |
| Whirlpool | Amarillo | 145 g  | 0 min    | 8.9 %      |
| Dry Hop   | Amarillo | 230 g  | 2 day(s) | 8.9 %      |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 90 ml  | Fermentum Mobile |

## Extras

| Type  | Name       | Amount | Use for   | Time     |
|-------|------------|--------|-----------|----------|
| Other | Witamina C | 2 g    | Secondary | 2 day(s) |
| Other | Witamina C | 2 g    | Bottling  | ---      |