

# WHITE IPA 22

- Gravity **12.6 BLG**
- ABV ---
- IBU **64**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40.8%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (40.8%)	81 %	6
Grain	Zakwaszający	0.1 kg (2%)	75 %	6
Grain	Płatki pszeniczne	0.3 kg (6.1%)	85 %	3
Grain	Rice, Flaked	0.5 kg (10.2%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Amarillo	20 g	10 min	9.5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Sorachi Ace	50 g	4 day(s)	10 %
Dry Hop	Azacca	50 g	4 day(s)	14 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	10 g	Boil	10 min
Flavor	Pomarańcze (pulpa)	1500 g	Boil	20 min
Flavor	Skórka z pomarańczy	20 g	Secondary	4 day(s)