

## White IPA #3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **4.8**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale    | 3 kg (52.6%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny  | 2 kg (35.1%)  | 81 %  | 6   |
| Grain | Weyermann - Carapils | 0.3 kg (5.3%) | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (7%)   | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 30 g   | 60 min   | 13 %       |
| Boil                | Chinook | 20 g   | 20 min   | 13 %       |
| Aroma (end of boil) | Citra   | 20 g   | 5 min    | 13.5 %     |
| Aroma (end of boil) | Cascade | 40 g   | 5 min    | 7.7 %      |
| Whirlpool           | Citra   | 40 g   | 0 min    | 13.5 %     |
| Whirlpool           | Cascade | 20 g   | 0 min    | 7.7 %      |
| Dry Hop             | Citra   | 40 g   | 5 day(s) | 13.5 %     |
| Dry Hop             | Mosaic  | 50 g   | 5 day(s) | 10 %       |

### Yeasts

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

|                    |       |        |        |                  |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |
|--------------------|-------|--------|--------|------------------|

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Skórki świeżej pomarańcz 5 | 150 g  | Boil    | 10 min |
| Spice  | Kolendra                   | 20 g   | Boil    | 10 min |

### Notes

- Nagazowanie 2.3. Fermentacja 25-29, uciekła :(  
*Jul 5, 2018, 8:15 PM*