

## White IPA #3

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **25 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (50%) | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 3.5 kg (50%) | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 60 g   | 60 min   | 8.5 %      |
| Aroma (end of boil) | Citra   | 50 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Simcoe  | 50 g   | 0 min    | 13.2 %     |
| Dry Hop             | Citra   | 50 g   | 2 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 50 g   | 2 day(s) | 13.2 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 200 ml | Fermentis  |