

## White IPA #3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (37.5%)	85 %	4
Grain	Viking Pale Ale malt	4 kg (50%)	80 %	5
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	10 g	75 min	10 %
Boil	Citra	10 g	10 min	12.7 %
Boil	Mosaic	10 g	10 min	11.9 %
Boil	Galaxy	10 g	10 min	17.9 %
Boil	Sabro	10 g	10 min	13.8 %
Whirlpool	Citra	20 g	30 min	12.7 %
Whirlpool	Mosaic	20 g	30 min	11.9 %
Whirlpool	Galaxy	20 g	30 min	17.9 %
Whirlpool	Sabro	20 g	30 min	13.8 %
Dry Hop	Citra	80 g	5 day(s)	12.7 %
Dry Hop	Mosaic	80 g	5 day(s)	11.9 %
Dry Hop	Galaxy	80 g	5 day(s)	17.9 %

Dry Hop	Sabro	80 g	5 day(s)	13.8 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	10 min
Spice	skókra gorzkiej pomarańczy	40 g	Boil	10 min
Spice	skókra słodkiej pomarańczy	40 g	Boil	10 min