

# White IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (52.2%)	81 %	4
Grain	Wheat, Flaked	2.4 kg (35.8%)	77 %	4
Grain	Oats, Flaked	0.8 kg (11.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	11.4 %
Boil	Galaxy	10 g	20 min	15 %
Boil	Centennial	10 g	20 min	10.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Whirlpool	Centennial	30 g	1 min	10.5 %
Whirlpool	Galaxy	30 g	1 min	15 %
Dry Hop	Centennial	40 g	3 day(s)	10.5 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	Simcoe	60 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	12 g	Boil	5 min
Flavor	Skórka pomarańczy	55 g	Boil	5 min
Water Agent	CaCl <sub>2</sub>	7 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	NaCl	2 g	Mash	60 min