

## White IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **4.1**
- 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 **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (46.3%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (27.8%)	83 %	5
Grain	Płatki pszeniczne	1 kg (18.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Whirlpool	Centennial	30 g	5 min	10.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	10 g	Boil	0 min
Spice	Aframom madagaskarski	5 g	Boil	0 min
Spice	Curacao	30 g	Boil	0 min