

# White IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (40.6%)	80 %	4
Grain	Pszeniczny	1.3 kg (40.6%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (18.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	20 g	40 min	9.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Amarillo	10 g	1 day(s)	9.5 %
Dry Hop	Citra	5 g	1 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oyl042	Ale	Slant	100 ml	Fermentem mobile