white ipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **66**
- SRM **3.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(60%)*	81 %	4
Grain	Pszeniczny	1 kg *(20%)*	85 %	4
Grain	Płatki owsiane	1 kg *(20%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Galaxy	10 g	20 min	15 %
Boil	Citra	10 g	10 min	12 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Amarillo	10 g	10 min	9.5 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile