

## White IPA #7

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **4.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (50%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.5 kg (35.7%)	85 %	5
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	45 g	60 min	12.5 %
Aroma (end of boil)	HBC 638 Experimental	50 g	0 min	9.3 %
Aroma (end of boil)	Sabro	50 g	0 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3942 Belgian Wheat	Ale	Slant	200 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	15 min

Spice	curacao	30 g	Boil	15 min
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