

# White Ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **80 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (46.2%)	82 %	4
Grain	Viking Wheat Malt	1.5 kg (28.8%)	83 %	5
Grain	Wheat, Flaked	1 kg (19.2%)	77 %	4
Grain	Oats, Flaked	0.3 kg (5.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	18.5 %
Boil	Pekko	20 g	15 min	13.6 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	5 min