

# White IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	2.4 kg (60%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	0.8 kg (20%)	82 %	4
Grain	Bestmalz Carmel Pils	0.4 kg (10%)	75 %	5
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	Mosaic	25 g	1 min	10 %
Boil	Amarillo	25 g	1 min	8.3 %
Dry Hop	Amarillo	25 g	2 day(s)	8.3 %
Dry Hop	Mosaic	45 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	5 g	Boil	2 min
Spice	Curacao	10 g	Boil	2 min
Spice	Skórka pomarańczy	20 g	Boil	2 min