

WHITE IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (41.7%)	83 %	5
Grain	Viking Pilsner malt	2 kg (41.7%)	82 %	4
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	125 ml	FM

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Zest z pomarańczy	20 g	Boil	10 min

Spice	Zest z pomarańczy	40 g	Secondary	5 day(s)
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