

## White IPA #8

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (53.3%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	1.5 kg (20%)	85 %	5
Grain	Płatki pszeniczne	2 kg (26.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Eukanot	50 g	0 min	12 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	10 min

Spice	curacao	30 g	Boil	10 min
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