

# White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (44.4%)	85 %	4
Grain	Pilzneński	2.4 kg (44.4%)	81 %	4
Adjunct	Pszenica niesłodowana	0.4 kg (7.4%)	75 %	3
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Galaxy	20 g	20 min	15 %
Boil	Azacca	15 g	5 min	14 %
Dry Hop	Azacca	25 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	15 min
Flavor	Curacao	10 g	Boil	5 min
Spice	Kolendra	5 g	Boil	15 min
Spice	Kolendra	5 g	Boil	5 min