

White IPA v.1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (41.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.3%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Słód pszeniczny jasny Bestmalz | 1 kg (16.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Boil | Citra | 30 g | 0 min | 11.6 % |
| Dry Hop | Idaho | 60 g | 3 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|----------|-------|
| Spice | Curacao | 30 g | Boil | 5 min |
| Spice | Kolendra | 20 g | Boil | 5 min |
| Spice | Aframom | 5 g | Boil | 5 min |
| Spice | Skórki słodkiej pomarańczy | 30 g | Boil | 5 min |
| Flavor | Gunpowder (napar) | 25 g | Bottling | --- |
| Flavor | Hibiskus (napar) | 25 g | Bottling | --- |