

White IPA v.2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **3.7**
- 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 **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilsneński - Viking Malt | 2.5 kg (45.5%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 2.5 kg (45.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Southern Promise (RPA) | 50 g | 40 min | 11.1 % |
| Aroma (end of boil) | Southern Star (RPA) | 25 g | 0 min | 15.8 % |
| Aroma (end of boil) | 92P2/4 (RPA) | 25 g | 0 min | 14.4 % |
| Dry Hop | PIH (RPA) | 50 g | 3 day(s) | 11.6 % |
| Dry Hop | T90 blend (RPA) | 50 g | 3 day(s) | 13.8 % |

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 |
|-------|---------|-----|------|-------|