

White IPA

- Gravity **16 BLG**
- ABV ---
- IBU **64**
- SRM **6.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (50%) | 85 % | 7 |
| Grain | Wheat, Flaked | 1.6 kg (40%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Chinook | 10 g | 40 min | 13 % |
| Aroma (end of boil) | Chinook | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Cascade | 10 g | 15 min | 6 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 10 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 5 min |
| Fining | Mech Irlandzki | 3 g | Boil | 30 min |
| Spice | Skórka pomarańczy | 15 g | Boil | 5 min |