

## #34 CLOUD #IV White IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **42**
- SRM **6.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount          | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 2.4 kg (31.2%)  | 80 %  | 6   |
| Grain | Strzegom Pilzneński           | 2.18 kg (28.3%) | 80 %  | 4   |
| Grain | Barley, Flaked                | 1.2 kg (15.6%)  | 70 %  | 4   |
| Grain | Płatki pszeniczne             | 1.2 kg (15.6%)  | 85 %  | 3   |
| Grain | Carahell Weyermann            | 0.5 kg (6.5%)   | 77 %  | 26  |
| Grain | Strzegom Pale Ale             | 0.22 kg (2.9%)  | 79 %  | 6   |

### Hops

| Use for | Name        | Amount  | Time     | Alpha acid |
|---------|-------------|---------|----------|------------|
| Boil    | Magnum      | 29.91 g | 60 min   | 11.5 %     |
| Boil    | Huell Melon | 33 g    | 30 min   | 6.6 %      |
| Boil    | Citra       | 43 g    | 0 min    | 12 %       |
| Dry Hop | Amarillo    | 43 g    | 7 day(s) | 9.5 %      |
| Dry Hop | Citra       | 40 g    | 7 day(s) | 12 %       |
| Dry Hop | Huell Melon | 40 g    | 7 day(s) | 7.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                 |       |        |        |                  |
|---------------------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki<br>- starter | Wheat | Liquid | 1.2 ml | Fermentum Mobile |
|---------------------------------|-------|--------|--------|------------------|

### Extras

| Type   | Name             | Amount | Use for | Time  |
|--------|------------------|--------|---------|-------|
| Flavor | Zest grapefruita | 60 g   | Boil    | 2 min |
| Spice  | Rumianek         | 1.5 g  | Boil    | 2 min |