# White IPA #2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **65**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 3 kg *(52.6%)* | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg *(35.1%)* | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg *(5.3%)* | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg *(7%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 20 min | 13 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.5 % |
| Aroma (end of boil) | Cascade | 40 g | 5 min | 7.7 % |
| Whirlpool | Citra | 40 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 7.7 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 13.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

## Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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|---|---|---|---|---|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

### Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Skórki świeżej pomarańcz 5 | 150 g | Boil | 10 min |
| Spice | Kolendra | 20 g | Boil | 10 min |