

#1 White IPark

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (40%)	82 %	5
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	20 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	20 min	13.2 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %

Yeasts

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