

#71 white ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **5.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **69 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (63.2%)	80 %	7
Grain	Pszeniczny	1 kg (21.1%)	85 %	4
Grain	Płatki owsiane	0.25 kg (5.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	5 g	60 min	12 %
Boil	El Dorado	5 g	60 min	15 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	El Dorado	10 g	10 min	15 %
Dry Hop	Mosaic	35 g	6 day(s)	10 %
Dry Hop	Citra	35 g	6 day(s)	12 %
Dry Hop	El Dorado	35 g	6 day(s)	15 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	10 min
Flavor	Słodka skorka pomaranczy	10 g	Boil	10 min
Fining	Mech irlandzki	10 g	Boil	10 min