

## #8 White IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **43**
- SRM **4.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (38.6%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (38.6%)	81 %	6
Grain	Płatki pszeniczne	0.9 kg (15.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Dry Hop	Topaz	15 g	4 day(s)	15 %
Dry Hop	Citra	20 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11 g	Brewferm

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	5 min

Spice	skórka z pomarańczy	20 g	Boil	5 min
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