

belgian white IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **5.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (51.7%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (34.5%) | 85 % | 4 |
| Grain | Płatki żytnie | 0.4 kg (6.9%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.2 kg (3.4%) | 79 % | 45 |
| Grain | Strzegom Karmel 300 | 0.05 kg (0.9%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.15 kg (2.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | WAI-ITI | 25 g | 15 min | 4.1 % |
| Boil | WAI-ITI | 25 g | 10 min | 4.1 % |
| Boil | WAI-ITI | 50 g | 0 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|---------------|----------------|-------------|
| Flavor | Kaffir liście | 20 g | Boil | 5 min |