

# White India Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **4.7**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (53.6%)	80 %	7
Grain	Pszeniczny	2 kg (35.7%)	85 %	4
Grain	Chit Malt	0.6 kg (10.7%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	10 min	6 %
Boil	Amarillo	25 g	10 min	9.5 %
Dry Hop	Citra	25 g	0 day(s)	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	12.5 g	Danstar