

White IPA

- Gravity **15 BLG**
- ABV ---
- IBU **68**
- SRM **6.7**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (52.6%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 2 kg (35.1%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7%) | 85 % | 3 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (5.3%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Boil | Chinook | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|---------------|----------------|-------------|
| Flavor | Skórka słodkiej pomarańczy | 15 g | Boil | 10 min |
| Flavor | Skórka gorzkiej pomarańczy | 15 g | Boil | 10 min |
| Herb | Kolendra | 10 g | Boil | 10 min |