

# White IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **71**
- SRM **3.2**
- Style **American 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 **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (32.9%)	81 %	4
Grain	Pszeniczny	2 kg (43.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (8.8%)	85 %	---
Grain	Płatki pszeniczne	0.16 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	5 g	10 min	15 %
Whirlpool	El Dorado	45 g	30 min	15 %
Whirlpool	Eureka!	50 g	30 min	18 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %
Dry Hop	Eureka!	50 g	3 day(s)	18 %
Dry Hop	Azacca	50 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066, 3 szarża	Ale	Slant	500 ml	White Labs