

# White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **61.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **70.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **54.4 liter(s)** of **76C** water or to achieve **70.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 8.5 kg (57.8%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 5 kg (34%)     | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.5 kg (3.4%)  | 85 %  | 3   |
| Grain | Weyermann - Carapils | 0.7 kg (4.8%)  | 78 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 70 g   | 60 min | 13 %       |
| Boil                | Mosaic  | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Citra   | 40 g   | 15 min | 12 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 15 min | 10 %       |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 10 g   | Gozdawa    |
| Lallemand Wit                   | Wheat | Dry  | 11 g   | Lallemand  |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 20 g   | Boil    | 10 min |
| Spice | Curacao  | 45 g   | Boil    | 10 min |

## Notes

- Planowane 3 x 20 litrów piwa z różnymi drożdżami  
*Sep 29, 2020, 10:39 PM*