

# white IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **62**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (35.7%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 3.5 kg (50%)   | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (7.1%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 0.5 kg (7.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15.5 %     |
| Boil      | Mosaic                 | 20 g   | 20 min | 10 %       |
| Boil      | Lemon drop             | 5 g    | 20 min | 4.6 %      |
| Boil      | Citra                  | 20 g   | 20 min | 12 %       |
| Boil      | Mosaic                 | 15 g   | 5 min  | 10 %       |
| Boil      | Lemon drop             | 5 g    | 5 min  | 4.6 %      |
| Boil      | Citra                  | 15 g   | 5 min  | 12 %       |
| Whirlpool | Mosaic                 | 15 g   | 1 min  | 10 %       |
| Whirlpool | Lemon drop             | 10 g   | 1 min  | 4.6 %      |
| Whirlpool | Citra                  | 15 g   | 1 min  | 12 %       |

|         |            |      |          |       |
|---------|------------|------|----------|-------|
| Dry Hop | Lemon drop | 15 g | 7 day(s) | 4.6 % |
| Dry Hop | Lemon drop | 15 g | 4 day(s) | 4.6 % |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra          | 7 g    | Boil    | 10 min |
| Spice | Curacao           | 20 g   | Boil    | 10 min |
| Spice | Skórka pomarańczy | 20 g   | Boil    | 10 min |