

# 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