

# White Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.8 kg (50.7%)	81 %	5
Grain	Weyermann pszeniczny jasny	2.5 kg (33.3%)	80 %	6
Grain	Płatki owsiane	0.6 kg (8%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	60 min	14 %
Boil	Hallertau Blanc	20 g	30 min	11 %
Aroma (end of boil)	Azacca	10 g	5 min	14 %
Whirlpool	Hallertau Blanc	30 g	0 min	11 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Azacca	30 g	3 day(s)	14 %
Dry Hop	Hallertau Blanc	40 g	3 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-33	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	kolendra	10 g	Boil	10 min
Spice	skórka pomarańczy	10 g	Boil	10 min
Spice	kolendra	20 g	Secondary	3 day(s)
Spice	skórka pomarańczy	20 g	Secondary	3 day(s)