

# White IPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **50**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **76C**
- Keep mash **2 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.04 kg (30.6%)	80 %	4
Grain	Castle Malting Diastatyczny	0.81 kg (12.2%)	80 %	4
Grain	Weyermann - Pale Ale Malt	1.5 kg (22.5%)	85 %	7
Grain	Płatki pszeniczne	1.8 kg (27%)	85 %	3
Grain	Rice, Flaked	0.1 kg (1.5%)	70 %	2
Grain	Płatki owsiane	0.33 kg (5%)	85 %	3
Grain	Acid Malt	0.08 kg (1.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	10 g	30 min	12 %

Boil	Citra	10 g	20 min	12 %
Boil	Simcoe	10 g	20 min	13.2 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Simcoe	20 g	---	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	0.81 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	16.3 g	Boil	20 min
Spice	kolendra indyjska	8.15 g	Boil	20 min
Spice	Kolendra indyjska	8.15 g	Secondary	10 day(s)

## Notes

- 10l wody do wysładzania o temperaturze 80 stopni  
ilość brzezki: 28l

14 dni burzliwa (16->20C), 11 dni cicha (16C)  
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