

# White IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60.6%)	85 %	7
Grain	Płatki pszeniczne	0.75 kg (15.2%)	60 %	3
Grain	Płatki owsiane	0.75 kg (15.2%)	60 %	3
Grain	Pszeniczny	0.45 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	40 min	10 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Mosaic	45 g	5 min	10 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %
Dry Hop	Cascade	75 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Wheat	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	10 g	Mash	82 min
pomoc w filtracji				
Herb	trawa cytrynowa	10 g	Boil	10 min
Other	skórka pomarańczowa (świeża)	10 g	Boil	10 min
Other	Witamina C	3 g	Bottling	---