

White IPA 2 centennial

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **5.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (69.8%)	80.5 %	3
Grain	Briess - Munich Malt 10L	1 kg (14%)	77 %	20
Grain	Weyermann pszeniczny ciemny	0.333 kg (4.6%)	80 %	18
Grain	Jęczmień niesłodowany	0.25 kg (3.5%)	75 %	2
Grain	Płatki owsiane	0.25 kg (3.5%)	85 %	3
Grain	Carared	0.33 kg (4.6%)	75 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	65 min	14.5 %
Boil	Admiral	25 g	40 min	14.1 %
Aroma (end of boil)	Centennial	20 g	10 min	8.5 %
Whirlpool	Centennial	25 g	20 min	8.5 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M36 LibertyBell	Ale	Dry	10 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min