

White IPA `20

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (61.5%)	81 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (15.4%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	1 min	15.5 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Centennial	85 g	3 day(s)	10.5 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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fm 52	Ale	Slant	150 ml	FM
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Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy suszona	10 g	Boil	10 min
Flavor	Trawa cytrynowa	5 g	Boil	10 min
Fining	mech	4 g	Boil	10 min
Water Agent	gips	4 g	Mash	1 min