

# White IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (15.6%)	81 %	6
Grain	Płatki pszeniczne	0.3 kg (9.4%)	85 %	3
Grain	Barley, Flaked	0.4 kg (12.5%)	70 %	4
Grain	Oats, Flaked	0.4 kg (12.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.8 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Rakau (NZ)	10 g	20 min	9.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Equinox	5 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Other	Łuska ryżowa	50 g	Mash	0 min