

White Ipa 37

- Gravity **18.4 BLG**
- ABV ---
- IBU **43**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (48.8%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (24.4%) | 85 % | 4 |
| Adjunct | Płatki pszeniczne błysawiczne | 1.6 kg (19.5%) | --- % | --- |
| Adjunct | Płatki owsiane | 0.6 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Lemon drop | 10 g | 30 min | 4.6 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Lemon drop | 10 g | 15 min | 4.6 % |
| Boil | Mosaic | 20 g | 0 min | 10 % |
| Boil | Lemon drop | 20 g | 0 min | 4.6 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |
| Dry Hop | Lemon drop | 40 g | 7 day(s) | 4.6 % |