

## White IPA #4

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **3.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Płatki pszeniczne	3 kg (50%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	75 g	60 min	7.5 %
Aroma (end of boil)	Kohatu	90 g	0 min	7.8 %
Dry Hop	Kohatu	90 g	0 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	200 ml	Fermentis