

# White IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **61**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (46.3%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1.5 kg (27.8%) | 81 %  | 6   |
| Grain | Płatki pszeniczne    | 1 kg (18.5%)   | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (7.4%)  | 85 %  | 3   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Whirlpool | Centennial             | 30 g   | 30 min   | 10.5 %     |
| Dry Hop   | Mosaic                 | 50 g   | 7 day(s) | 10 %       |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 10 g   | Boil    | 1 min |

|       |                          |      |      |       |
|-------|--------------------------|------|------|-------|
| Spice | aframom<br>madagaskarski | 5 g  | Boil | 1 min |
| Spice | curacao                  | 30 g | Boil | 1 min |