

# White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **100 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **100C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2.4 kg (42.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Galaxy	60 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min

Spice	aframon madagaskarski	5 g	Boil	10 min
Spice	skórka gorzkiej pomarańczy	30 g	Boil	10 min