

# White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **86**
- SRM **4**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name          | Amount        | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilznieński   | 3 kg (54.5%)  | 81 %  | 4   |
| Grain | Wheat, Flaked | 2 kg (36.4%)  | 77 %  | 4   |
| Grain | Oats, Flaked  | 0.5 kg (9.1%) | 80 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 50 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Citra   | 25 g   | 15 min   | 12 %       |
| Dry Hop             | Equinox | 25 g   | 3 day(s) | 13.1 %     |
| Dry Hop             | Galaxy  | 50 g   | 3 day(s) | 15 %       |
| Dry Hop             | Citra   | 25 g   | 3 day(s) | 12 %       |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | Curacao | 40 g   | Boil    | 1 min |
| Spice  | Kolędra | 20 g   | Boil    | 1 min |

## Notes

- Zacieranie:  
Do 12 l ciepłej wody wsyp płatki. Gotuj 5-10 min. mieszając.  
Dodaj 5 l zimnej wody i ustaw temp. na 68 C.  
Dodaj słody. Trzymaj 50 min. w temp. 64-65 C.  
Podgrzej do 72 C i trzymaj 15 min. lub do negatywnej próby jodowej.  
Wysładzaj do uzyskania 23 l brzeczki.  
*Feb 10, 2019, 7:39 PM*
- Ferm. burz. 9-12 dni w temp. 19-20 C.

Ferm. cicha 3 dni w temp. 19-20 C.  
Refermentacja 14 dni w temp. 22-24 C.  
*Feb 10, 2019, 7:55 PM*