

# white ipa

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.15 kg (29.8%)	81 %	4
Grain	Pszeniczny	3.55 kg (49.2%)	85 %	4
Grain	Briess - Pale Ale Malt	0.6 kg (8.3%)	80 %	7
Grain	Barley, Flaked	0.4 kg (5.5%)	70 %	4
Grain	Oats, Flaked	0.4 kg (5.5%)	80 %	2
Dry Extract	WES ekstrakt słodowy jasny	0.12 kg (1.7%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	2 g	60 min	9.5 %
Boil	Citra	2 g	60 min	12 %
Boil	Mosaic	2 g	60 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Whirlpool	Amarillo	10 g	15 min	9.5 %

Whirlpool	Citra	10 g	15 min	12 %
Whirlpool	Mosaic	10 g	15 min	10 %
Dry Hop	Amarillo	18 g	14 day(s)	9.5 %
Dry Hop	Citra	18 g	14 day(s)	12 %
Dry Hop	Mosaic	18 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	50 ml	---