

# White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (41.4%)	81 %	4
Grain	Pszeniczny	1 kg (34.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (17.2%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13 %
Boil	Centennial	10 g	30 min	8 %
Aroma (end of boil)	Citra	10 g	0 min	13 %
Aroma (end of boil)	Centennial	10 g	0 min	8 %
Dry Hop	Citra i Centennial	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm23 Magiczny Ogród	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	15 g	Boil	5 min
Spice	Curacao	15 g	Boil	5 min