

# White IPA citra + galaxy szyszka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 3 kg (54.5%)   | 81 %  | 4   |
| Grain | Pszeniczny  | 2.5 kg (45.5%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 10 g   | 60 min   | 8 %        |
| Boil                | Citra   | 30 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra   | 40 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Galaxy  | 20 g   | 10 min   | 15 %       |
| Dry Hop             | Citra   | 30 g   | 3 day(s) | 12 %       |
| Dry Hop             | Galaxy  | 10 g   | 3 day(s) | 15 %       |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |