

White IPA _ test

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | piłzniejszy Viking Malt | 3.5 kg (53.8%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 2.4 kg (36.9%) | 70 % | 1 |
| Grain | płatki owsiane błyskawiczne | 0.6 kg (9.2%) | 70 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------|--------|--------|------------|
| Boil | Warrior (USA) - granulát | 15 g | 60 min | 15.1 % |
| Boil | Ekuanot (USA) - granulát | 5 g | 20 min | 16.1 % |
| Boil | Amarillo (USA) - granulát | 5 g | 20 min | 7.5 % |
| Boil | Centennial (USA) - granulát | 5 g | 20 min | 8.5 % |
| Aroma (end of boil) | Ekuanot (USA) - granulát | 10 g | 5 min | 16.1 % |
| Aroma (end of boil) | Amarillo (USA) - granulát | 10 g | 5 min | 7.5 % |

| | | | | |
|---------------------|-----------------------------|------|----------|--------|
| Aroma (end of boil) | Centennial (USA) - granulát | 10 g | 5 min | 8.5 % |
| Whirlpool | Ekuanot (USA) - granulát | 15 g | 0 min | 16.1 % |
| Whirlpool | Amarillo (USA) - granulát | 15 g | 0 min | 7.5 % |
| Whirlpool | Centennial (USA) - granulát | 15 g | 0 min | 8.5 % |
| Dry Hop | Ekuanot (USA) - granulát | 20 g | 3 day(s) | 16.1 % |
| Dry Hop | Amarillo (USA) - granulát | 20 g | 3 day(s) | 7.5 % |
| Dry Hop | Centennial (USA) - granulát | 20 g | 3 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|-------|
| Flavor | Skórka pomarańczy | 100 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 5 min |
| Herb | Rumianek saszetka x 2 | 3 g | Boil | 5 min |
| Flavor | curacao | 20 g | Boil | 5 min |
| Flavor | Skórka cytryny | 10 g | Boil | 5 min |
| Flavor | Skórka grejfruta różowego | 10 g | Boil | 5 min |
| Flavor | Skórka mandarynki | 10 g | Boil | 5 min |