

# White IPA v.1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41.7%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (8.3%)	85 %	3
Grain	Słód pszeniczny jasny Bestmalz	1 kg (16.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Citra	30 g	0 min	11.6 %
Dry Hop	Idaho	60 g	3 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	5 min
Spice	Kolendra	20 g	Boil	5 min
Spice	Aframom	5 g	Boil	5 min
Spice	Skórki słodkiej pomarańczy	30 g	Boil	5 min
Flavor	Gunpowder (napar)	25 g	Bottling	---
Flavor	Hibiskus (napar)	25 g	Bottling	---