

## White IPA v.2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **3.7**
- 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 **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsneński - Viking Malt	2.5 kg (45.5%)	82 %	4
Grain	Płatki pszeniczne	2.5 kg (45.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Promise (RPA)	50 g	40 min	11.1 %
Aroma (end of boil)	Southern Star (RPA)	25 g	0 min	15.8 %
Aroma (end of boil)	92P2/4 (RPA)	25 g	0 min	14.4 %
Dry Hop	PIH (RPA)	50 g	3 day(s)	11.6 %
Dry Hop	T90 blend (RPA)	50 g	3 day(s)	13.8 %

### 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
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