

# WHITE IPA v2 #109

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21.6 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **81.7 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński - viking	2.5 kg (48.1%)	81 %	4
Grain	Mep©Ale	0.2 kg (3.8%)	82.1 %	5.2
Grain	pszeniczny bruntal	0.9 kg (17.3%)	85 %	5
Grain	pszenica niesłodowana	1.2 kg (23.1%)	75 %	3
Grain	Płatki owsiane	0.4 kg (7.7%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Aroma (end of boil)	Sabro	15.4 g	5 min	14.8 %
Aroma (end of boil)	Citra	25 g	5 min	12.9 %
Aroma (end of boil)	Hallertau Blanc	25 g	5 min	5.3 %
Dry Hop	Hallertau Blanc	25 g	2 day(s)	5.3 %
Dry Hop	Centennial	20 g	2 day(s)	9.5 %
Dry Hop	Ekuanot	10 g	2 day(s)	13.1 %
Dry Hop	herbata Sencha Earl Grey	50 g	2 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	160 ml	Fermentum Mobile
10 łyżek rzadkiej gęstwy 25-dniowej				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3.5 g	Mash	---
Water Agent	sól epsom	0.5 g	Mash	---
Water Agent	kwask mlekowy [ml]	5.09 g	Mash	---
Flavor	curacao (suszone)	15 g	Boil	3 min
Flavor	kolendra mielona	20 g	Boil	3 min
Fining	mech irlandzki	0 g	Boil	5 min
Water Agent	kwask askorbinowy	4 g	Bottling	---