

## #113 White Wine IPA

- Gravity **14 BLG**
- ABV ---
- IBU **24**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **6 min**

### Mash step by step

- Heat up **25.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **6 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.15 kg (56.7%)	80 %	4
Grain	BESTMALZ - Best Heidelberg	1.72 kg (23.5%)	80.5 %	3
Grain	Strzegom Pszeniczny	1.3 kg (17.8%)	81 %	6
Sugar	Cane (Beet) Sugar	0.15 kg (2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	10 g	45 min	10.5 %
Whirlpool	Mosaic	60 g	5 min	11.8 %
Whirlpool	Nelson Sauvignon	97 g	5 min	10.6 %
Whirlpool	Galaxy	18.3 g	5 min	14.2 %
Dry Hop	Mosaic	50 g	4 day(s)	13.2 %
Dry Hop	Nelson Sauvignon	100 g	4 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	12 min
Flavor	Płatki dębowe z beczki po Chardonnay	85 g	Secondary	12 day(s)
Other	Witamina C	6.3 g	Secondary	12 day(s)