

4/2017 - White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **4**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (40.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (12.8%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.09 kg (1.6%) | 79 % | 45 |
| Grain | Płatki pszenne | 2 kg (36.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|---------|--------|------------|
| Boil | Admiral | 9.09 g | 60 min | 14.3 % |
| Boil | El Dorado | 22.73 g | 30 min | 12.4 % |
| Boil | Mosaic | 22.73 g | 5 min | 11.8 % |
| Boil | Citra | 22.73 g | 2 min | 14.2 % |
| Boil | Mosaic | 22.73 g | 0 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-------|-----|------|-----------------|
| mangrove jack's belgian wit | Wheat | Dry | 10 g | mangrove jack's |
|--------------------------------|-------|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|---------|-------|
| Flavor | suszony liść limonki kafir | 20 g | Boil | 5 min |
| Flavor | zest limonka świeży | 18 g | Boil | 5 min |
| Flavor | zest grapefruit świeży | 18 g | Boil | 5 min |
| Flavor | kolendra | 15 g | Boil | 5 min |