

## 4/2017 - White IPA

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

### Extras

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