

## #61 White AIPA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **3.8**
- Style **American 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 **17 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (41.4%)	80 %	4
Grain	Pszeniczny	2.9 kg (52.3%)	85 %	4
Grain	Weyermann - Carapils	0.35 kg (6.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Liberty	25 g	15 min	4.5 %
Aroma (end of boil)	Liberty	25 g	0 min	4.5 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 23	Wheat	Slant	200 ml	Fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Flavor	Curacao	20 g	Boil	5 min