

BIAŁA IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **46**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Płatki pszeniczne	2 kg (28.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Weyermann - Pale Ale Malt	0.5 kg (7.1%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	11.6 %
Boil	Chinook	30 g	15 min	12 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	60 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorzkie pomarańczy	30 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min
Spice	trawa cytrynowa	10 g	Boil	5 min