

# Biała PIPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **48**
- SRM **7.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48.4%)	79 %	6
Grain	Strzegom Pszeniczny	2.3 kg (37.1%)	81 %	6
Grain	Pszenica niesłodowana	0.5 kg (8.1%)	1 %	3
Grain	Biscuit Malt	0.4 kg (6.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	lunga	10 g	60 min	11 %
Boil	Sybilla	30 g	0 min	3.5 %
Boil	lunga	30 g	0 min	11 %
Dry Hop	Sybilla	70 g	5 day(s)	3.5 %
Dry Hop	lunga	60 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórki pomarańczy	130 g	Boil	10 min
Spice	Kolendra indyjska	30 g	Boil	10 min