

# Lawendowa White ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.1**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking pale Ale malt	3 kg (54.5%)	79 %	5
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	płatki pszeniczne	0.5 kg (9.1%)	65 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	55 min	10.5 %
Dry Hop	citra	50 g	3 day(s)	13.1 %
Dry Hop	Chinook	40 g	5 day(s)	11 %
Boil	cashmere	20 g	20 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	lawenda	40 g	Primary	5 day(s)