

# Red White IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **11.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (53.8%)	80 %	8
Adjunct	Pszenica niesłodowana	1 kg (17.9%)	75 %	3
Grain	Płatki owsiane	0.4 kg (7.2%)	85 %	3
Grain	Viking Pilsner malt	1 kg (17.9%)	82 %	4
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6
Grain	Strzegom Barwiący	0.08 kg (1.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	14.5 %
Boil	Mosaic	15 g	5 min	10.4 %
Boil	Cascade PL	20 g	5 min	4.5 %
Dry Hop	Mosaic	35 g	3 day(s)	10.4 %
Dry Hop	Cascade PL	15 g	3 day(s)	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	5 g	Mash	60 min
Spice	curacao	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	kolendra	7 g	Boil	0 min