

# White IPA 1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (52.6%)	82 %	4
Grain	Wheat, Flaked	1 kg (26.3%)	77 %	7
Grain	Oats, Flaked	0.3 kg (7.9%)	80 %	4
Grain	Viking Wheat Malt	0.5 kg (13.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic (HBC 369)	15 g	40 min	10.4 %
Boil	Mosaic (HBC 369)	15 g	30 min	10.4 %
Boil	Wai-iti	10 g	20 min	1.6 %
Boil	Wai-iti	20 g	10 min	1.6 %
Boil	Wai-iti	20 g	5 min	1.6 %
Boil	Vic Secret	30 g	2 min	18.1 %
Dry Hop	Vic Secret	50 g	0 day(s)	18 %
Dry Hop	Amarillo	30 g	0 day(s)	9.2 %
Dry Hop	Wai-iti	30 g	0 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafBrew Ale	Ale	Dry	11 g	DCL/Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid 85%	2 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	1.48 g	Boil	60 min
Flavor	Lemon Grass	10 g	Boil	5 min