

# White IPA #1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (48.4%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (48.4%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (3.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Boil	Cascade	20 g	35 min	6 %
Boil	Citra	20 g	25 min	12 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Vic Secret	30 g	7 day(s)	16.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale K-97	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Ziarna kolendry	10 g	Boil	5 min
Flavor	Skórka pomarańczy	10 g	Boil	5 min