

# white ipa

- Gravity **15.9 BLG**
- ABV ---
- IBU **56**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (35.1%)	80 %	7
Grain	Pszeniczny	1.5 kg (26.3%)	85 %	4
Grain	Heidelberg	1 kg (17.5%)	80.5 %	2
Grain	Wheat, Flaked	0.6 kg (10.5%)	77 %	4
Grain	Oats, Flaked	0.6 kg (10.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Centennial	50 g	10 min	10.5 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	Kolendra Indyjska	10 g	Boil	10 min