

White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.7 kg (49.1%)	80.5 %	3
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Acid Malt	0.3 kg (5.5%)	58.7 %	6