

White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pale ale Malteurop | 3.1 kg (50.8%) | 80 % | 8 |
| Grain | Strzegom Pszeniczny | 1.5 kg (24.6%) | 81 % | 6 |
| Sugar | cukier | 0.1 kg (1.6%) | 90 % | 1 |
| Grain | Płatki pszeniczne | 1.4 kg (23%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| First Wort | Pacific | 34 g | 60 min | 13.9 % |
| Boil | Chinook PL | 25 g | 15 min | 8.5 % |
| Boil | citra | 17 g | 5 min | 12.9 % |
| Boil | Mosaic | 10 g | 5 min | 12.6 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12.9 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|-------------|
| fm23 | Ale | Slant | 250 ml | po warce 75 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Spice | kolendra indyjska | 10 g | Boil | 5 min |
| Spice | curacao | 12.5 g | Boil | 5 min |
| Spice | skórka słodkiej pomarańczy | 12.5 g | Boil | 5 min |
| Spice | starta skórka cytryny i grejpfruta | 22 g | Boil | 5 min |
| Fining | whirlfloc t | 0.5 g | Boil | 10 min |