

White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (36.2%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (29%) | 81 % | 4 |
| Grain | Wheat, Flaked | 1.6 kg (23.2%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (11.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|-----------|------------|
| Boil | Magnat | 40 g | 60 min | 13.7 % |
| Aroma (end of boil) | Chinook | 25 g | 0 min | 12.5 % |
| Whirlpool | Chinook | 25 g | 15 min | 12.5 % |
| Whirlpool | Equinox | 25 g | 15 min | 14.7 % |
| Dry Hop | Equinox | 25 g | 10 day(s) | 13.1 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 13 % |
| Dry Hop | Equinox | 50 g | 3 day(s) | 13.1 % |
| Dry Hop | Idaho Gem | 50 g | 3 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------------|-------------|---------------|-------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1600 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | Kwas Mlekowy | 8 g | Mash | 60 min |
| Water Agent | CaCl2 | 5 g | Mash | 60 min |
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Primary | 3 day(s) |
| Spice | Zest z cytrusów | 50 g | Secondary | 3 day(s) |