

# White IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **63**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Weyermann - Pale Wheat Malt | 3 kg (75%)     | 85 %  | 5   |
| Grain   | Weyermann - Pale Ale Malt   | 0.5 kg (12.5%) | 85 %  | 7   |
| Adjunct | Pszenica niesłodowana       | 0.3 kg (7.5%)  | 75 %  | 3   |
| Grain   | Płatki owsiane              | 0.2 kg (5%)    | 60 %  | 3   |

## Hops

| Use for             | Name                 | Amount | Time     | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil                | Citra                | 23 g   | 60 min   | 12 %       |
| Boil                | Comet                | 23 g   | 30 min   | 8.3 %      |
| Boil                | Spalt                | 15 g   | 15 min   | 5.5 %      |
| Aroma (end of boil) | Tettnang             | 22 g   | 0 min    | 4 %        |
| Dry Hop             | Hallertau Mittelfruh | 22 g   | 5 day(s) | 3 %        |
| Dry Hop             | Hallertau Mittelfruh | 12 g   | 2 day(s) | 3 %        |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name                                  | Amount | Use for | Time   |
|--------|---------------------------------------|--------|---------|--------|
| Flavor | Skórka z gorzkiej pomarańczy          | 15 g   | Boil    | 15 min |
| Flavor | Skórka z słodziej pomarańczy (świeża) | 15 g   | Boil    | 15 min |
| Herb   | Kolendra                              | 12 g   | Boil    | 10 min |