

# White IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (53.8%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	10 g	30 min	13 %
Boil	Equinox	40 g	15 min	13.1 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Equinox	60 g	7 day(s)	13.1 %
Dry Hop	Citra	70 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Other	Herbata Earl Grey	50 g	Secondary	2 day(s)
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