

# WHITE IPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **43**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Pszeniczny	1.5 kg (25.9%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Rice, Flaked	0.4 kg (6.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Citra	15 g	60 min	12 %
Boil	Galaxy	5 g	5 min	15 %
Boil	Citra	5 g	5 min	12 %
Boil	Galaxy	10 g	0 min	15 %
Boil	Citra	10 g	0 min	12 %
Whirlpool	Galaxy	20 g	60 min	15 %
Whirlpool	Citra	20 g	60 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	10 min
Spice	Kolendra	10 g	Boil	10 min
Flavor	Skórka z cytryny	20 g	Boil	10 min