

White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (83.3%)	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg (13.9%)	81 %	6
Grain	Abbey Malt Weyermann	0.1 kg (2.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	13.6 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

Extras

Type	Name	Amount	Use for	Time
Herb	kolendra indyjska	10 g	Boil	5 min
Other	curacao	5 g	Boil	5 min
Other	trawa cytrynowa	5 g	Boil	5 min