

White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (50.8%) | 81 % | 4 |
| Grain | Pszeniczny | 4 kg (33.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (8.5%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (3.4%) | 80 % | 4 |
| Grain | Płatki żytnie | 0.4 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Aroma (end of boil) | Jarrylo | 40 g | 10 min | 15 % |
| Aroma (end of boil) | Jarrylo | 30 g | 5 min | 15 % |
| Aroma (end of boil) | Jarrylo | 30 g | 1 min | 15 % |
| Dry Hop | Jarrylo | 60 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|-------|------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |
| Spice | curacao | 100 g | Boil | 10 min |