

White IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (32.6%)	81 %	4
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Strzegom Pale Ale	1.5 kg (32.6%)	79 %	6
Grain	Barley, Flaked	0.6 kg (13%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Flavor	Skórka świeżej pomarańczy	20 g	Boil	5 min
Spice	Kafir	5 g	Boil	5 min