

White IPA #3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (52.6%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg (35.1%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg (5.3%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 20 min | 13 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.5 % |
| Aroma (end of boil) | Cascade | 40 g | 5 min | 7.7 % |
| Whirlpool | Citra | 40 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 7.7 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 13.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |
|--------------------|-------|--------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Skórki świeżej pomarańcz 5 | 150 g | Boil | 10 min |
| Spice | Kolendra | 20 g | Boil | 10 min |

Notes

- Nagazowanie 2.3. Fermentacja 25-29, uciekła :(
Jul 5, 2018, 8:15 PM