

# White IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **35.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (65.1%)	80 %	4
Grain	Wheat, Flaked	1 kg (15.5%)	77 %	4
Grain	Oats, Flaked	1 kg (15.5%)	80 %	2
Grain	Strzegom Karmel 30	0.25 kg (3.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	80 min	13.5 %
Aroma (end of boil)	El Dorado	25 g	0 min	15 %
Aroma (end of boil)	Kohatu	25 g	0 min	7.8 %
Whirlpool	El Dorado	25 g	20 min	15 %
Whirlpool	Kohatu	25 g	20 min	7.8 %
Dry Hop	El Dorado	50 g	5 day(s)	15 %
Dry Hop	Kohatu	50 g	5 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Liquid	120 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	15 g	Boil	10 min
Spice	Bitter Orange Peel	25 g	Boil	10 min
Spice	Kaffir lime leaves	10 g	Secondary	5 day(s)

### Notes

- 100% wody RO  
Ca 94, Mg 5, Na 28, SO4 54, Cl 175, pH 5.3  
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