

## White Ipa 37

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- Gravity **18.4 BLG**
- ABV ---
- IBU **43**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (48.8%)	80 %	4
Grain	Pszeniczny	2 kg (24.4%)	85 %	4
Adjunct	Płatki pszeniczne błysawiczne	1.6 kg (19.5%)	--- %	---
Adjunct	Płatki owsiane	0.6 kg (7.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Lemon drop	10 g	30 min	4.6 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Mosaic	20 g	0 min	10 %
Boil	Lemon drop	20 g	0 min	4.6 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Lemon drop	40 g	7 day(s)	4.6 %