

White IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **61**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (46.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (27.8%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1 kg (18.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Whirlpool | Centennial | 30 g | 30 min | 10.5 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 10 g | Boil | 1 min |

| | | | | |
|-------|--------------------------|------|------|-------|
| Spice | aframom madagaskarski | 5 g | Boil | 1 min |
| Spice | curacao | 30 g | Boil | 1 min |