

## White IPA #5

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **3.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (50%)	81 %	2.5
Grain	Płatki pszeniczne	3.5 kg (50%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	7.6 %
Aroma (end of boil)	Citra	100 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
belgian wit ale	Ale	Slant	200 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	0 min
Spice	curacao	25 g	Secondary	0 day(s)