

White IPA 57

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **85**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.4 kg (45.6%) | 80 % | 4 |
| Grain | Pszeniczny | 3 kg (40.3%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |
| Grain | zakwaszający | 0.15 kg (2%) | --- % | --- |
| Grain | Płatki pszeniczne | 0.4 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15 % |
| Boil | Citra | 15 g | 30 min | 13.3 % |
| Boil | Simcoe | 15 g | 30 min | 13.3 % |
| Boil | Citra | 35 g | 15 min | 13.3 % |
| Boil | simcoe | 35 g | 15 min | 13.3 % |
| Dry Hop | Citra | 100 g | 6 day(s) | 13.3 % |
| Dry Hop | Simcoe | 100 g | 6 day(s) | 13.3 % |

Yeasts

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

| | | | | |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 300 ml | Fermentum Mobile |
|--------------------|-------|--------|--------|------------------|