

# White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (55.6%)	80 %	5
Grain	Płatki pszeniczne	1.5 kg (41.7%)	85 %	3
Grain	Płatki owsiane	0.1 kg (2.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Citra	15 g	15 min	12 %
Boil	Cascade	5 g	10 min	6 %
Dry Hop	Citra	7 g	3 day(s)	12 %
Dry Hop	Cascade	7 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	250 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	15 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	10 min
Spice	Kolendra	10 g	Boil	0 min
Spice	Curacao	5 g	Boil	0 min

## Notes

- 29.03.2019 - warzenie. Ekstrakt początkowy 12 BLG.  
Fermentacja burzliwa 16 dni
  - 14.04.2019 - przelanie na cichą. Ekstrakt 2 BLG.  
Fermentacja cicha 7 dni
  - Chmiel na zimno na 3 dni - Citra i Cascade po 7 g.
  - 20.04.2019 - rozlew. Ekstrakt 2 BLG  
Glukoza do refermentacji wg miarki.  
ABV 5.4% Odfermentowanie 83.9%
- Apr 15, 2019, 9:32 AM*