

White IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **57**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (43.9%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (17.5%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1.8 kg (31.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 15 min | 12 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | skórka słodkiej pomarańczy | 30 g | Boil | 10 min |
| Spice | kolendra | 5 g | Boil | 10 min |