

White IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 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 **53 C**, Time **20 min**
- Temp **63 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Pszeniczny	3 kg (42.9%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Centennial	15 g	60 min	10.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Dry Hop	Simcoe	15 g	4 day(s)	13.2 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Ekuanot	30 g	4 day(s)	14 %
Whirlpool	Citra	15 g	10 min	12 %
Boil	Azacca	30 g	20 min	14 %
Boil	Centennial	15 g	5 min	10.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast 3463	Wheat	Liquid	23 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	8 min
Spice	Skórka pomarańczowa	15 g	Boil	10 min