

# White IPA I

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- Gravity **15 BLG**
- ABV ---
- IBU **73**
- SRM **6.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	1.8 kg (50%)	80 %	6
Grain	Weyermann - Pszeniczny jasny	1 kg (27.8%)	80 %	6
Grain	Płatki pszeniczne błyskawiczne	0.6 kg (16.7%)	75 %	3
Grain	Płatki owsiane błyskawiczne	0.2 kg (5.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	10 g	60 min	13.5 %
Boil	USA Amarillo	20 g	30 min	8.6 %
Boil	USA Citra	30 g	5 min	13.5 %
Whirlpool	USA Amarillo	20 g	0 min	8.6 %
Dry Hop	USA Citra	10 g	7 day(s)	13.5 %
Dry Hop	USA Amarillo	10 g	7 day(s)	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	70 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	5 g	Boil	5 min
Spice	Skórka gorzkiej pomarańczy Curacao	15 g	Boil	5 min
Fining	Mech irlandzki	3 g	Boil	15 min