

White IPA _ test

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłzniejszy Viking Malt	3.5 kg (53.8%)	80 %	5
Grain	Płatki pszeniczne	2.4 kg (36.9%)	70 %	1
Grain	płatki owsiane błyskawiczne	0.6 kg (9.2%)	70 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (USA) - granulát	15 g	60 min	15.1 %
Boil	Ekuanot (USA) - granulát	5 g	20 min	16.1 %
Boil	Amarillo (USA) - granulát	5 g	20 min	7.5 %
Boil	Centennial (USA) - granulát	5 g	20 min	8.5 %
Aroma (end of boil)	Ekuanot (USA) - granulát	10 g	5 min	16.1 %
Aroma (end of boil)	Amarillo (USA) - granulát	10 g	5 min	7.5 %

Aroma (end of boil)	Centennial (USA) - granulat	10 g	5 min	8.5 %
Whirlpool	Ekuanot (USA) - granulat	15 g	0 min	16.1 %
Whirlpool	Amarillo (USA) - granulat	15 g	0 min	7.5 %
Whirlpool	Centennial (USA) - granulat	15 g	0 min	8.5 %
Dry Hop	Ekuanot (USA) - granulat	20 g	3 day(s)	16.1 %
Dry Hop	Amarillo (USA) - granulat	20 g	3 day(s)	7.5 %
Dry Hop	Centennial (USA) - granulat	20 g	3 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	100 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min
Herb	Rumianek saszetka x 2	3 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min
Flavor	Skórka cytryny	10 g	Boil	5 min
Flavor	Skórka grejfruta różowego	10 g	Boil	5 min
Flavor	Skórka mandarynki	10 g	Boil	5 min