

# White IPA

- Gravity **16 BLG**
- ABV ---
- IBU **64**
- SRM **6.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	7
Grain	Wheat, Flaked	1.6 kg (40%)	77 %	4
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	10 g	40 min	13 %
Aroma (end of boil)	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Cascade	10 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Fining	Mech Irlandzki	3 g	Boil	30 min
Spice	Skórka pomarańczy	15 g	Boil	5 min