

# White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9 g	30 min	12 %
Boil	Simcoe	9 g	30 min	13.2 %
Boil	Equinox	9 g	30 min	13.1 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Simcoe	10 g	10 min	13.2 %
Whirlpool	Equinox	10 g	10 min	13.1 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	---	13.2 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %
Whirlpool	Cascade	13 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	5 min
Spice	Coracao	15 g	Boil	5 min