

# White Sand IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (63.5%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.9%)	83 %	5
Grain	Platki owsiane	0.8 kg (12.7%)	85 %	3
Grain	platkı jęczmienne	0.5 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	7 g	60 min	12.4 %
Boil	horizon	15 g	60 min	14 %
Boil	Equanot	10 g	15 min	12.8 %
Boil	Cascade DE	15 g	15 min	4.9 %
Boil	horizon	15 g	0 min	14 %
Boil	Equanot	15 g	0 min	12.8 %
Boil	cascade DE	15 g	0 min	4.9 %
Dry Hop	Equanot	35 g	3 day(s)	12.8 %
Dry Hop	horizon	35 g	3 day(s)	14 %

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Spice	kolendra	8 g	Boil	5 min