

# WIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **50.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.27 kg (50%)	79 %	6
Grain	Weyermann pszeniczny jasny	4.18 kg (33.3%)	80 %	6
Grain	colorado pale base Viking Malt	2.09 kg (16.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	41.82 g	50 min	13.1 %
Boil	Jarrylo	41.82 g	30 min	15 %
Aroma (end of boil)	Amarillo	41.82 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	41.82 g	5 min	10 %
Dry Hop	Citra	41.82 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1254.55 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Herb	kolendra	20.91 g	Boil	5 min
Herb	Curacao	20.91 g	Boil	5 min
Herb	Skórka słodkiej pomarańczy	52.27 g	Boil	5 min