1. White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg *(50%)*	85 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg *(50%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	30 g	25 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Wheat	Dry	11.5 g	---

Extras

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

Type	Name	Amount	Use for	Time
Flavor	liście kafiru	10 g	Boil	10 min
Flavor	skórka pomarańczy	10 g	Boil	10 min
Flavor	kolendra	10 g	Boil	10 min

Notes

- Wyszło 19,5 litra warki po zadaniu drożdży.
  15 BLG
  Jan 16, 2021, 10:52 PM

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