#56 White IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **5.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **4 %**
- Size with trub loss **8.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **10.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.27 kg *(56.2%)*	85 %	4
Grain	Strzegom Pilzneński	0.6 kg *(26.5%)*	80 %	4
Grain	Abbey Malt Weyermann	0.15 kg *(6.6%)*	75 %	45
Grain	Płatki owsiane	0.24 kg *(10.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	8 g	60 min	11 %
Boil	Centennial	7 g	30 min	9.7 %
Boil	Mosaic	5 g	15 min	11.8 %
Aroma (end of boil)	Centennial	8 g	5 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	80 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
Spice	Kolendra	6 g	Boil	15 min
Spice	Liście kaffir	5 g	Boil	15 min
Spice	Curacao	5 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	15 min
Water Agent	Kwas mlekowy	5 g	Mash	0 min