

White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.5 kg (51.5%)	80.5 %	3
Grain	Wheat, Flaked	2.5 kg (36.8%)	77 %	4
Grain	Oats, Flaked	0.8 kg (11.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	14.7 %
Aroma (end of boil)	Azacca	20 g	0 min	14 %
Aroma (end of boil)	Zythos	20 g	0 min	11 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Whirlpool	Zythos	30 g	1 min	11 %
Whirlpool	Azacca	30 g	1 min	14 %
Whirlpool	Equinox	30 g	1 min	13.1 %
Dry Hop	Azacca	50 g	3 day(s)	14 %
Dry Hop	Zythos	50 g	3 day(s)	11 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3463 Forbidden Fruit	Wheat	Slant	200 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	12 g	Boil	5 min
Flavor	Skórka pomarańczy	55 g	Boil	5 min
Water Agent	CaCl2	7 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	NaCl	2 g	Mash	60 min