

White IPA #7

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (50%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (35.7%) | 85 % | 5 |
| Grain | Platki pszeniczne | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Simcoe | 45 g | 60 min | 12.5 % |
| Aroma (end of boil) | HBC 638 Experimental | 50 g | 0 min | 9.3 % |
| Aroma (end of boil) | Sabro | 50 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|-------------|
| Wyeast - 3942 Belgian Wheat | Ale | Slant | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 30 g | Boil | 15 min |

| | | | | |
|-------|---------|------|------|--------|
| Spice | curacao | 30 g | Boil | 15 min |
|-------|---------|------|------|--------|