

#8 White IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **43**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (38.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.2 kg (38.6%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.9 kg (15.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 40 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 5 min | 15.5 % |
| Dry Hop | Topaz | 15 g | 4 day(s) | 15 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 11 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 5 g | Boil | 5 min |

| | | | | |
|-------|---------------------|------|------|-------|
| Spice | skórka z pomarańczy | 20 g | Boil | 5 min |
|-------|---------------------|------|------|-------|