

# Baracuda White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (50%)	82 %	4
Grain	Pszeniczny	2.8 kg (43.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Mosaic	16 g	15 min	12.2 %
Whirlpool	Mosaic	10 g	10 min	12.2 %
Whirlpool	Azacca	10 g	10 min	14 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Azacca	50 g	4 day(s)	14 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Liquid	200 ml	Fermentum Mobile