

BIAŁA IPA #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (54.8%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 3 kg (41.1%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (4.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 35 g | 60 min | 9.6 % |
| Boil | Citra | 15 g | 15 min | 13.9 % |
| Whirlpool | Citra | 30 g | 0 min | 13.9 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13.9 % |
| Dry Hop | sabro | 30 g | 4 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM23 Magiczy ogród | Wheat | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|-------|
| Spice | skórka goźkiej pomarańczy | 20 g | Boil | 5 min |
| Spice | kolendra | 30 g | Boil | 5 min |