

Biała IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **100 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **100 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (43.4%)	85 %	4
Grain	Pilznieński	1.6 kg (38.6%)	81 %	4
Grain	Weyermann - Carapils	0.45 kg (10.8%)	78 %	4
Grain	Płatki pszeniczne	0.3 kg (7.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	10 g	60 min	14 %
Boil	Centennial	30 g	20 min	9.7 %
Boil	cascade	50 g	10 min	5.5 %
Boil	Citra	50 g	0 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	20 g	Boil	15 min
Spice	kolendra indyjska	15 g	Boil	10 min