

# Biała IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (66.7%)	81 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13.2 %
Aroma (end of boil)	Idaho	25 g	1 min	13.7 %
Whirlpool	Idaho	25 g	1 min	13.7 %
Dry Hop	Idaho	50 g	3 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	13 g	Boil	5 min

Flavor	Grejpfrut (zest + sok)	200 g	Boil	5 min
Water Agent	Siarczan wapnia	6 g	Boil	60 min
Water Agent	Chlorek wapnia	1 g	Boil	60 min
Other	Cynk + odżywka	1 g	Boil	60 min

## Notes

- Woda z biedry 3  
*Apr 18, 2020, 5:41 PM*