

# Hokkaido White IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **4.3**
- Style **American Pale Ale**

## 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (55.1%)	85 %	7
Grain	Słód pilznieński Castlemalting	1.5 kg (30.6%)	81 %	4
Grain	słód pszeniczny jasny weyermann	0.7 kg (14.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	12.5 %
Boil	Sorachi Ace	15 g	30 min	12.5 %
Boil	Sorachi Ace	25 g	15 min	12.5 %
Aroma (end of boil)	Sorachi Ace	15 g	5 min	12.5 %
Dry Hop	Sorachi Ace	40 g	2 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	Zielona herbata matcha	50 g	Secondary	2 day(s)