

# IPA #18 WHITE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **463.8 liter(s)**
- Total mash volume **596.3 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**

## Mash step by step

- Heat up **463.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Sparge using **291.4 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	60 kg (45.3%)	80.5 %	3.5
Grain	Pszenica niesłodowana	60 kg (45.3%)	75 %	3.5
Grain	Viking Enzyme Malt	12.5 kg (9.4%)	76 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	150 g	60 min	15.6 %
Boil	Kolendra	650 g	5 min	1 %
Whirlpool	Galaxy 85°C	2000 g	15 min	15.9 %
Dry Hop	Galaxy bio	3000 g	5 day(s)	15.9 %
Dry Hop	Galaxy	3000 g	2 day(s)	15.9 %
Dry Hop	Skórka pomarańczy	3000 g	2 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	2000 ml	White Labs