

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 |