

# White IPA #1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **6.4**
- Style **White IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **70 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt     | 2.5 kg (41.7%) | 83 %  | 5   |
| Grain | Pszenica niesłodowana | 0.5 kg (8.3%)  | 75 %  | 4   |
| Grain | Viking Pale Ale malt  | 2.5 kg (41.7%) | 80 %  | 6   |
| Grain | Wheat, Flaked         | 0.3 kg (5%)    | 77 %  | 4   |
| Grain | Weyermann - Carawheat | 0.2 kg (3.3%)  | 77 %  | 125 |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil      | lunga                  | 15 g   | 30 min   | 11 %       |
| Whirlpool | Ahtanum                | 30 g   | 0 min    | 5 %        |
| Dry Hop   | Sorachi Ace            | 40 g   | 3 day(s) | 10 %       |
| Dry Hop   | Mosaic                 | 25 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra                  | 25 g   | 3 day(s) | 12 %       |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory       |
|---------------------|-------|-------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Slant | 150 ml | Fermentum Mobile |