

White IPA #1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **85 C**, Time **1 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **85C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (40%)	80 %	4
Grain	Pszenica niesłodowana	5 kg (50%)	75 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (5%)	79 %	16
Adjunct	Płatki owsiane	0.5 kg (5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Centennial	20 g	30 min	10.5 %
Whirlpool	Citra	35 g	20 min	12 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Whirlpool	Nelson Sauvin	30 g	20 min	11 %
Dry Hop	African Queen	50 g	4 day(s)	13.5 %
Dry Hop	Southern Passion	50 g	4 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa świeża	20 g	Secondary	5 day(s)
Spice	kolendra	2 g	Secondary	5 day(s)