

White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **1 %**
- Size with trub loss **70.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **78.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **54 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **42.4 liter(s)** of **76C** water or to achieve **78.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 12 kg (66.7%) | 82 % | 4 |
| Grain | weyermann przeniczny | 6 kg (33.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | magnum | 100 g | 60 min | 12.7 % |