

# White IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **68**
- SRM **6.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.6%)	79 %	6
Grain	Weyermann pszeniczny jasny	2 kg (35.1%)	80 %	6
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Cara Blonde - Castle Malting	0.3 kg (5.3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	15 g	Boil	10 min
Flavor	Skórka gorzkiej pomarańczy	15 g	Boil	10 min
Herb	Kolendra	10 g	Boil	10 min