

# White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (39.5%)	80 %	5
Grain	Pszeniczny	0.75 kg (23.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (15.8%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3
Grain	Strzegom Pale Ale	0.4 kg (12.6%)	79 %	6
Adjunct	curacao	0.015 kg (0.5%)	--- %	---
Adjunct	kolendra	0.05 kg (1.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Centennial	15 g	0 min	10.5 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fruit blanche g1	Wheat	Dry	10 g	gozdawa