

# White IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **5.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **62 C**, Time **1 min**
- Temp **72 C**, Time **70 min**
- Temp **77 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **1 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (44.8%)	80 %	7
Grain	Weyermann pszeniczny jasny	2.7 kg (40.3%)	80 %	6
Grain	Płatki pszeniczne	0.6 kg (9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	70 min	8 %
Boil	Cascade	10 g	25 min	5.8 %
Boil	Marynka	10 g	25 min	8 %
Aroma (end of boil)	Cascade	10 g	15 min	5.8 %
Boil	Cascade	15 g	10 min	5.8 %
Boil	Marynka	10 g	10 min	8 %
Boil	Citra	5 g	5 min	13.4 %
Boil	Amarillo	5 g	5 min	9.1 %
Boil	Mosaic	5 g	5 min	12 %

Whirlpool	Citra	20 g	0 min	13.4 %
Whirlpool	Amarillo	20 g	0 min	9.1 %
Whirlpool	Mosaic	20 g	0 min	12 %
Whirlpool	Cascade	15 g	0 min	5.8 %