

# White IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield  | EBC |
|-------|---------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.5 kg (50%) | 80.5 % | 6   |
| Grain | Płatki pszeniczne         | 1.5 kg (30%) | 85 %   | 3   |
| Grain | Płatki owsiane            | 1 kg (20%)   | 85 %   | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 10 g   | 60 min   | 9.5 %      |
| Boil                | Citra    | 10 g   | 15 min   | 12 %       |
| Boil                | Cascade  | 10 g   | 15 min   | 6 %        |
| Boil                | Citra    | 10 g   | 10 min   | 12 %       |
| Boil                | Cascade  | 10 g   | 10 min   | 6 %        |
| Boil                | Citra    | 15 g   | 5 min    | 12 %       |
| Boil                | Cascade  | 15 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Citra    | 15 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Cascade  | 15 g   | 0 min    | 6 %        |
| Dry Hop             | Amarillo | 40 g   | 7 day(s) | 9.5 %      |

## Yeasts

| <b>Name</b>        | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------|-------------|-------------|---------------|-------------------|
| FM20 Białe Walonki | Wheat       | Liquid      | 150 ml        | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>       | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------------|---------------|----------------|-------------|
| Spice       | kolendra          | 15 g          | Boil           | 5 min       |
| Spice       | curacao           | 10 g          | Boil           | 5 min       |
| Spice       | skórka pomarańczy | 10 g          | Boil           | 5 min       |