

# White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (35.7%)	81 %	6
Grain	Płatki pszeniczne	1.2 kg (21.4%)	60 %	3
Grain	Płatki owsiane	0.3 kg (5.4%)	60 %	3
Adjunct	Łuska ryżowa	0.1 kg (1.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %
Boil	Galaxy	10 g	60 min	15 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Citra	55 g	3 day(s)	12 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Spice	Skórka gorzkiej pomarańczy	20 g	Boil	5 min
Spice	Skórka cytryny	10 g	Boil	5 min