

# White IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (50%)	82 %	4
Grain	Viking Wheat Malt	3 kg (37.5%)	83 %	5
Grain	Wheat, Flaked	0.5 kg (6.3%)	77 %	4
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Mosaic	20 g	40 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Whirlpool	Citra	30 g	1 min	12 %
Whirlpool	Mosaic	30 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Skórka gorzkiej pomarańczy (Curacao)	15 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	15 g	Boil	10 min