

White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (50.8%)	81 %	4
Grain	Pszeniczny	4 kg (33.9%)	85 %	4
Grain	Płatki owsiane	1 kg (8.5%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (3.4%)	80 %	4
Grain	Płatki żytnie	0.4 kg (3.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Jarrylo	40 g	10 min	15 %
Aroma (end of boil)	Jarrylo	30 g	5 min	15 %
Aroma (end of boil)	Jarrylo	30 g	1 min	15 %
Dry Hop	Jarrylo	60 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	20 g	Boil	10 min
Spice	curacao	100 g	Boil	10 min