

WHITE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (44.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (36.8%) | 85 % | 4 |
| Adjunct | Płatki pszeniczne | 0.8 kg (11.8%) | 85 % | 3 |
| Adjunct | Płatki owsiane | 0.5 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 16.8 % |
| Aroma (end of boil) | Amarillo | 30 g | 15 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 15 min | 10 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 20 ml | Fermentis |