

# White IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **35.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.2 kg (65.1%) | 80 %  | 4   |
| Grain | Wheat, Flaked       | 1 kg (15.5%)   | 77 %  | 4   |
| Grain | Oats, Flaked        | 1 kg (15.5%)   | 80 %  | 2   |
| Grain | Strzegom Karmel 30  | 0.25 kg (3.9%) | 75 %  | 30  |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| First Wort          | Magnum    | 20 g   | 80 min   | 13.5 %     |
| Aroma (end of boil) | El Dorado | 25 g   | 0 min    | 15 %       |
| Aroma (end of boil) | Kohatu    | 25 g   | 0 min    | 7.8 %      |
| Whirlpool           | El Dorado | 25 g   | 20 min   | 15 %       |
| Whirlpool           | Kohatu    | 25 g   | 20 min   | 7.8 %      |
| Dry Hop             | El Dorado | 50 g   | 5 day(s) | 15 %       |
| Dry Hop             | Kohatu    | 50 g   | 5 day(s) | 7.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                    |       |        |        |                  |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 120 ml | Fermentum Mobile |
|--------------------|-------|--------|--------|------------------|

### Extras

| Type  | Name               | Amount | Use for   | Time     |
|-------|--------------------|--------|-----------|----------|
| Spice | Coriander Seeds    | 15 g   | Boil      | 10 min   |
| Spice | Bitter Orange Peel | 25 g   | Boil      | 10 min   |
| Spice | Kaffir lime leaves | 10 g   | Secondary | 5 day(s) |

### Notes

- 100% wody RO  
Ca 94, Mg 5, Na 28, SO4 54, Cl 175, pH 5.3  
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