

WHITE IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **3.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Płatki pszeniczne	2 kg (35.7%)	85 %	3
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.7 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Chinook	15 g	20 min	13 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Chinook	15 g	5 min	13 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.96 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	50 g	Boil	15 min
Spice	curacao	30 g	Boil	15 min
Spice	słodka skórka pomarańczy	50 g	Boil	15 min

Notes

- Wsypanie płatków do wody 50st
Podgrzanie do 65 stopni
Dodanie siodu i przerwa 50 min
72 stopnie 20 min
76 stopni mash-out
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