

# White Ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (46.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.5 kg (27.8%) | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 1 kg (18.5%)   | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (7.4%)  | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Centennial             | 30 g   | 2 min    | 10.5 %     |
| Dry Hop             | Mosaic                 | 50 g   | 4 day(s) | 10 %       |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 20 ml  | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                            |      |      |       |
|-------|----------------------------|------|------|-------|
| Spice | Skórki gorzkiej pomarańczy | 30 g | Boil | 0 min |
| Spice | Kolendra                   | 10 g | Boil | 0 min |
| Spice | Aframom madagaskarski      | 5 g  | Boil | 0 min |