

white ipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **66**
- SRM **3.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Galaxy | 10 g | 20 min | 15 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Galaxy | 10 g | 10 min | 15 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 40 g | 5 day(s) | 9.5 % |
| Dry Hop | Galaxy | 40 g | 5 day(s) | 15 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------------|-------------|---------------|-------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |