

# White IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **57**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.9%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (17.5%)	81 %	6
Grain	Płatki pszeniczne	1.8 kg (31.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Citra	25 g	15 min	13.5 %
Aroma (end of boil)	Mosaic	25 g	15 min	12 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	skórka słodkiej pomarańczy	30 g	Boil	10 min
Spice	kolendra	5 g	Boil	10 min