

White IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **79**
- SRM **12.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **2.8 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (48.1%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (38.5%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (11.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.9%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 12 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Boil | Citra | 30 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Coriander Seeds | 15 g | Boil | 10 min |