

# White IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Pszeniczny	3 kg (42.9%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Centennial	15 g	60 min	10.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Dry Hop	Simcoe	15 g	4 day(s)	13.2 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Ekuanot	30 g	4 day(s)	14 %
Whirlpool	Citra	15 g	10 min	12 %
Boil	Azacca	30 g	20 min	14 %
Boil	Centennial	15 g	5 min	10.5 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast 3463	Wheat	Liquid	23 ml	Wyeast

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Kolendra	8 g	Boil	8 min
Spice	Skórka pomarańczowa	15 g	Boil	10 min