

## White IPA #9

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (46.7%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	2 kg (26.7%)	85 %	5
Grain	Płatki pszeniczne	2 kg (26.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	12.6 %
Aroma (end of boil)	Sabro	50 g	0 min	15 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Cascade	50 g	2 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Ale	Slant	200 ml	Wyeast Labs