

# White IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **60.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **73.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.1 liter(s)**
- Total mash volume **62.8 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **47.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **42 liter(s)** of **76C** water or to achieve **73.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.3 kg (46.5%)	79 %	6
Grain	Pszeniczny	4.3 kg (27.4%)	85 %	4
Grain	Płatki pszeniczne	2.9 kg (18.5%)	85 %	3
Grain	Płatki owsiane	1.2 kg (7.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	80 g	60 min	14.7 %
Boil	Mosaic	60 g	15 min	12.4 %
Boil	centenial	30 g	10 min	9.4 %
Whirlpool	Mosaic	29 g	0 min	12.4 %
Dry Hop	Mosaic	60 g	3 day(s)	12.4 %
Dry Hop	Centennial	60 g	3 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 magiczny ogród	Wheat	Liquid	1015 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min
Spice	skurka pomarańczy	25 g	Boil	5 min