

# White IPA Denali

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (42.2%)	81 %	4
Grain	Pszeniczny	2.5 kg (39.1%)	85 %	4
Grain	Monachijski	0.8 kg (12.5%)	80 %	16
Grain	Płatki pszeniczne	0.4 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	denali	20 g	60 min	14.5 %
Aroma (end of boil)	denali	40 g	10 min	14.5 %
Dry Hop	denali	40 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	10 g	Boil	5 min