

# White IPA PL

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (41.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	3 kg (41.1%)	80 %	6
Grain	Płatki pszeniczne	0.9 kg (12.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	13 %
Boil	Lublin (Lubelski)	50 g	15 min	5.8 %
Izabella 5,8 AA				
Whirlpool	Lublin (Lubelski)	50 g	20 min	7.3 %
Zula 50g 7,4 AA				
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	5.8 %
Izabella 50g 5,8 AA				

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Liquid	500 ml	Fermentum Mobile
FM23 Magiczny Ogród gęstwa 2 pokolenie po WltBierze				

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min
Spice	aframom madagaskarski	8 g	Boil	5 min
Spice	curacao	38 g	Boil	5 min