

# White IPA V.1.0 CZAPLA 15BLG

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- Gravity **14.8 BLG**
- ABV ---
- IBU **45**
- SRM **7.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40.5%)	79 %	6
Grain	Strzegom pszeniczny	3 kg (40.5%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Adjunct	Płatki owsiane błyskawiczne	0.4 kg (5.4%)	60 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus (Tomahawk)	30 g	60 min	15 %
Boil	Cascade	25 g	10 min	7.2 %
Dry Hop	Cascade	40 g	7 day(s)	7.2 %
Dry Hop	Mosaic	100 g	7 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	KOLENDRA	20 g	Boil	3 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	3 min