

WHITE IPA 14,5 BLG # 74

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.2%)	81 %	4
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10.2%)	60 %	3
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Dry Hop	Amarillo	30 g	4 day(s)	8.4 %
Dry Hop	Equinox	15 g	4 day(s)	14 %
Boil	Citra	10 g	45 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	CURACAO	20 g	Boil	10 min
Spice	KOLENDRA	30 g	Boil	10 min
Spice	SKÓRKA SŁODKIEJ POMARAŃCZY	30 g	Boil	10 min