

White ipa # 1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.5%)	85 %	3
Grain	Pszeniczny Diastatyczny	0.2 kg (3.6%)	80 %	5
Grain	Płatki pszeniczne	2 kg (36.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	30 min	10.5 %
Boil	Jarrylo	15 g	10 min	14.1 %
Whirlpool	Jarrylo	35 g	2 min	14.1 %
Whirlpool	Lemondrop	50 g	2 min	5.4 %
Dry Hop	Jarrylo	50 g	2 day(s)	14.1 %
Dry Hop	Lemondrop	50 g	2 day(s)	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 3463 Forbidden Fruit	Wheat	Slant	300 ml	Wyeast
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Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	15 g	Boil	0 min
Fining	whirfloc	5 g	Boil	5 min
Spice	Aframom madagaskarski	5 g	Boil	0 min
Spice	Curacao	20 g	Boil	0 min
Water Agent	NaCl	4.2 g	Mash	1 min
Other	Łuska ryżowa	100 g	Mash	1 min