

# White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 1.1 kg (40.7%) | 81 %  | 4   |
| Grain | Pszeniczny   | 1.1 kg (40.7%) | 80 %  | 4   |
| Grain | Oats, Flaked | 0.5 kg (18.5%) | 60 %  | 2   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Iunga  | 15 g   | 60 min | 10.3 %     |
| Whirlpool | X13459 | 50 g   | 1 min  | 6.2 %      |

## Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 0.82 ml | Fermentum Mobile |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Curacao  | 10 g   | Boil    | 5 min |
| Spice | Kolendra | 8 g    | Boil    | 5 min |

|       |                               |      |      |       |
|-------|-------------------------------|------|------|-------|
| Spice | Skórka słodkiej<br>pomarańczy | 10 g | Boil | 5 min |
|-------|-------------------------------|------|------|-------|