white ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **210 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **253 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **165 liter(s)**
- Total mash volume **220 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **165 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **143 liter(s)** of **76C** water or to achieve **253 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	30 kg *(54.5%)*	85 %	4
Grain	Pilzneński	25 kg *(45.5%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	180 g	60 min	12.7 %
Boil	Zula	150 g	15 min	8.3 %
Whirlpool	Zula	200 g	0 min	8.3 %
Whirlpool	Citra	150 g	0 min	12 %
Dry Hop	Zula	300 g	1 day(s)	8.3 %
Dry Hop	Zula	150 g	5 day(s)	8.3 %
Dry Hop	Citra	750 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Ale	Liquid	1900 ml	White Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Whirlpool- 2kg skórki pomarańcz/ 1 kgcytryna +trawa cytrynowa+ kolędra?	3000 g	Boil	0 min