

# White IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 3.5 kg (51.5%) | 80.5 % | 3   |
| Grain | Wheat, Flaked              | 2.5 kg (36.8%) | 77 %   | 4   |
| Grain | Oats, Flaked               | 0.8 kg (11.8%) | 80 %   | 2   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 50 g   | 60 min   | 14.7 %     |
| Aroma (end of boil) | Azacca  | 20 g   | 0 min    | 14 %       |
| Aroma (end of boil) | Zythos  | 20 g   | 0 min    | 11 %       |
| Aroma (end of boil) | Equinox | 20 g   | 0 min    | 13.1 %     |
| Whirlpool           | Zythos  | 30 g   | 1 min    | 11 %       |
| Whirlpool           | Azacca  | 30 g   | 1 min    | 14 %       |
| Whirlpool           | Equinox | 30 g   | 1 min    | 13.1 %     |
| Dry Hop             | Azacca  | 50 g   | 3 day(s) | 14 %       |
| Dry Hop             | Zythos  | 50 g   | 3 day(s) | 11 %       |
| Dry Hop             | Equinox | 50 g   | 3 day(s) | 13.1 %     |

## Yeasts

| Name                           | Type  | Form  | Amount | Laboratory |
|--------------------------------|-------|-------|--------|------------|
| Wyeast 3463<br>Forbidden Fruit | Wheat | Slant | 200 ml | Wyeast     |

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Flavor      | Kolendra          | 12 g   | Boil    | 5 min  |
| Flavor      | Skórka pomarańczy | 55 g   | Boil    | 5 min  |
| Water Agent | CaCl2             | 7 g    | Mash    | 60 min |
| Fining      | Whirlfloc-T       | 2.5 g  | Boil    | 10 min |
| Water Agent | NaCl              | 2 g    | Mash    | 60 min |