

## Rosy Empowerment Ale - White IPA - 7%

### White IPA

Author: BeerBuds Greece

Type: All Grain

IBU : 53 (Tinseth)  
 BU/GU : 0.82  
 Color : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.062  
 Original Gravity : 1.065  
 Final Gravity : 1.012

### Fermentables (7 kg)

4.5 kg - Pale Ale Malt 5.9 EBC (64.3%)  
 1 kg - Carapils/Carafoam 3.9 EBC (14.3%)  
 1 kg - Munich Malt, Germany 15.5 EBC (14.3%)  
 500 g - Wheat Malt 3.9 EBC (7.1%)

### Hops (200 g)

30 min - 30 g - Columbus/Tomahawk/Zeus (CTZ)...  
 15 min - 30 g - pinkboots - 12.5% (15 IBU)  
 5 min - 40 g - pinkboots - 12.5% (8 IBU)

### Dry Hops

4 days - 100 g - pinkboots - 12.5%

### Miscellaneous

Mash - 3.5 g - Calcium Chloride (CaCl2)  
 Mash - 3.5 g - Epsom Salt (MgSO4)  
 Mash - 3.5 g - Gypsum (CaSO4)  
 Mash - 5 ml - Phosphoric Acid 85%

### Yeast

1.5 pkg - Fermentis Safale American US-05

### BrewZilla / RoboBrew 35L

Batch Size : 25 L  
 Boil Size : 30.67 L  
 Post-Boil Vol : 29.17 L

Mash Water : 23 L  
 Sparge Water : 12.74 L  
 Boil Time : 30 min  
 Total Water : 35.74 L



11 EBC

Brewhouse Efficiency: 75%  
 Mash Efficiency: 84%

### Mash Profile

High fermentability plus mash out  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary  
 20 °C - 4 days - Secondary

### Water Profile

argiroupoli water (Style - General)  
 Ca 99 Mg 15 Na 2 Cl 53 SO 105 HCO 155

SO/Cl ratio: 2  
 Mash pH: 5.24

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

(With 2023 Pink Boots hop blend)

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