

## # 15 white ipa & biowar

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.3%)	80 %	5
Grain	Pszeniczny	3 kg (32.6%)	85 %	4
Grain	Płatki owsiane	1.2 kg (13%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	14.6 %
Aroma (end of boil)	Centennial	30 g	10 min	8.9 %
Aroma (end of boil)	Amarillo	30 g	0 min	7.5 %
Aroma (end of boil)	Centennial	30 g	0 min	8.9 %
Dry Hop	Citra	100 g	7 day(s)	13.5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórki pomarańczy	320 g	Boil	10 min