

Bill Clinton White AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (42.2%) | 81 % | 4 |
| Grain | Pszeniczny | 4.5 kg (54.2%) | 85 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.3 kg (3.6%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 20 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|-------|
| Herb | Kolendra | 10 g | Boil | 5 min |
| Spice | Skórka słodka pomarańczy | 20 g | Boil | 5 min |