

# White IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	6 kg (83.3%)	80 %	5
Grain	Barley, Flaked	1 kg (13.9%)	70 %	4
Grain	Płatki pszeniczne	0.1 kg (1.4%)	60 %	3
Grain	Płatki owsiane	0.1 kg (1.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Whirlpool	Azzaca	50 g	0 min	4.5 %
Dry Hop	Amarillo Hopzoil	1 g	0 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest ze słodkiej pomarańczy	40 g	Boil	10 min
Water Agent	Witamina C	5 g	Bottling	---
Water Agent	chlorek wapnia	6 g	Mash	60 min
Water Agent	kwask mlekowy	6 g	Mash	60 min