

# White Ipa

- Gravity **13.6 BLG**
- ABV ---
- IBU **29**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.6 kg (10.7%)	80 %	6
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (17.9%)	83 %	5
Grain	BESTMALZ - Best Pilsen	1 kg (17.9%)	80.5 %	4
Grain	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %
Aroma (end of boil)	WAI-ITI	20 g	5 min	4.1 %
Dry Hop	Amarillo	10 g	10 day(s)	9.5 %
Dry Hop	Mosaic	10 g	10 day(s)	10 %
Dry Hop	WAI-ITI	10 g	10 day(s)	4.1 %
Dry Hop	Citra	10 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm23	Wheat	Dry	11.5 g	---