

# white IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 82 %  | 4.5 |
| Grain | Pszeniczny           | 1 kg (14.3%) | 84 %  | 4.2 |
| Grain | płatki jęczmienne    | 1 kg (14.3%) | 60 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 40 g   | 60 min   | 12 %       |
| Boil                | Mosaic  | 0 g    | 30 min   | 12 %       |
| Aroma (end of boil) | Cascade | 50 g   | 5 min    | 6.6 %      |
| Aroma (end of boil) | Mosaic  | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Mosaic  | 40 g   | 5 day(s) | 12 %       |
| Dry Hop             | Cascade | 50 g   | 5 day(s) | 6.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |