

White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **69**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (39.1%) | 80 % | 5 |
| Grain | Briess - Wheat Malt, White | 2.5 kg (39.1%) | 85 % | 5 |
| Grain | Wheat, Flaked | 0.5 kg (7.8%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (7.8%) | 80 % | 2 |
| Grain | Cara-Pils/Dextrine | 0.4 kg (6.3%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Mash | Summit | 28 g | 60 min | 17 % |
| Boil | Citra | 28 g | 60 min | 12 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Summit | 15 g | 15 min | 17 % |
| Whirlpool | Citra | 28 g | 60 min | 12 % |
| Dry Hop | Summit | 70 g | 5 day(s) | 17 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | irish moss | 5 g | Boil | 15 min |