

# White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (27.3%)	83 %	5
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Mosaic	10 g	20 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	30 g	Boil	13 min
Spice	kolendra	10 g	Boil	13 min

## Notes

- Słód pale ale VIKING MALT 2,5kg  
Słód pszeniczny VIKING MALT 1,5kg  
Płatki pszeniczne 1,0kg  
Płatki owsiane 0,4kg

Skórki gorzkiej pomarańczy Curacao 30g  
Kolenda 10g

Chmiel Centennial 20g  
Chmiel Mosaic 40g  
Chmiel Columbus 25g

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