

White IPA (draft)

- Gravity **15.4 BLG**
- ABV ---
- IBU **40**
- SRM **5.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (57.1%) | 79 % | 6 |
| Grain | Pszoniczny | 3 kg (42.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Boil | Palisade | 25 g | 15 min | 7.5 % |
| Boil | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Vic Secret | 50 g | 10 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 5 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Finning | Mech irlandzki | 15 g | Boil | 10 min |