

# White IPA Liczi

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **3.8**
- Style **White IPA**

## 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (66%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.2 kg (24%) | 83 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (10%) | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Bravo    | 15 g   | 60 min | 15.5 %     |
| Boil      | Cascade  | 30 g   | 10 min | 7.6 %      |
| Whirlpool | Amarillo | 35 g   | 15 min | 9.5 %      |

## Yeasts

| Name                           | Type  | Form  | Amount | Laboratory |
|--------------------------------|-------|-------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Slant | 300 ml | White Labs |

## Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Spice  | Curacao  | 20 g   | Boil      | 10 min   |
| Flavor | Liczi    | 1000 g | Secondary | 7 day(s) |
| Other  | Amarillo | 35 g   | Secondary | 7 day(s) |