

# White IPA - warka #11

- Gravity **14.5 BLG**
- ABV ---
- IBU **53**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (87%)	80.5 %	4
Grain	Płatki owsiane	0.15 kg (4.3%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (8.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Citra	25 g	10 min	12 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
french saison	Ale	Dry	10 g	Mangrove Jacks

## Extras

Type	Name	Amount	Use for	Time
Spice	skórki cytryny	10 g	Boil	10 min
Spice	skórki pomarańczy	10 g	Boil	10 min