

white ipa z zieloną herbatą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (49.2%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1.6 kg (26.2%) | 85 % | 3 |
| Grain | Pszeniczny | 1.5 kg (24.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 14.5 % |
| Whirlpool | Citra | 50 g | 15 min | 13.1 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 14.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------|--------|-----------|----------|
| Other | łuska ryżowa | 200 g | Mash | 20 min |
| Spice | herbata zielona Sancha | 50 g | Secondary | 1 day(s) |
| Spice | skórka cytryny | 20 g | Boil | 1 min |