

# Whiteipa

- Gravity **15.2 BLG**
- ABV ---
- IBU **52**
- SRM **5.6**
- 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 **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	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Wheat, Flaked	0.5 kg (9.1%)	77 %	4
Grain	Strzegom Barwiący	0.005 kg (0.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	10 g	1 min	12 %
Boil	Chinook	5 g	1 min	13 %
Boil	Citra	5 g	20 min	12 %
Boil	Chinook	15 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	10 g	Boil	10 min
Flavor	kolendra	5 g	Boil	5 min
Flavor	pomarańcza sucha	15 g	Boil	10 min
Flavor	pomarańcza świeża	35 g	Boil	5 min