

# Whitenigma ipa

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **5**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	15 min	3.5 %
Whirlpool	Enigma (AUS)	50 g	1 min	17.2 %
Whirlpool	Izabella	50 g	1 min	5.1 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min
Spice	Koledra	10 g	Boil	5 min