

## Wit IPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **83**
- SRM **4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (37.3%)	80 %	4
Grain	Pszeniczny	2 kg (29.9%)	85 %	4
Grain	Płatki pszeniczne	2.2 kg (32.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %
Whirlpool	Centennial	100 g	30 min	10.5 %
Dry Hop	Sabro	100 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	11 g	Boil	0 min
Flavor	Skórka pomarańczy	40 g	Boil	0 min