

## WIT IPA ml

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **10.6**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy PALE ALE Bruntal	1.7 kg (50%)	80 %	35
Liquid Extract	Ekstrakt słodowy pszeniczny Bruntal	1.7 kg (50%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	20 min	10 %
Boil	Chinook	10 g	10 min	13 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermantis