

WIT IPA ml

- 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 |