White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg *(62.8%)*	80 %	5
Grain	Pszeniczny	0.7 kg *(16.3%)*	80 %	4
Grain	Płatki owsiane	0.55 kg *(12.8%)*	65 %	3
Grain	Żytni	0.35 kg *(8.1%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 2017	12 g	60 min	12 %
Boil	Cascade	50 g	5 min	6 %
Boil	Simcoe	50 g	5 min	13.2 %

Notes

- po 15 cura i kolendra, hot head + fm23
  Jun 26, 2019, 2:16 AM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.