

## Biała IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 3.5 kg (49.3%) | 81 %  | 5   |
| Grain | Płatki pszeniczne           | 3 kg (42.3%)   | 80 %  | 3   |
| Grain | Płatki owsiane              | 0.5 kg (7%)    | 80 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.4%)  | 80 %  | 6   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Chinook       | 30 g   | 60 min   | 13 %       |
| Boil      | Citra         | 15 g   | 10 min   | 12 %       |
| Whirlpool | Citra         | 25 g   | 0 min    | 12 %       |
| Whirlpool | Mosaic        | 25 g   | 0 min    | 10 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 2 day(s) | 11 %       |
| Dry Hop   | Citra         | 10 g   | 2 day(s) | 12 %       |
| Dry Hop   | Mosaic        | 25 g   | 2 day(s) | 10 %       |

### Yeasts

| Name                           | Type  | Form   | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 200 ml | White Labs |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 13 g   | Boil    | 10 min |
| Spice | curacao  | 20 g   | Boil    | 5 min  |