

## white ipa konkurs

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

### Fermentables

| Type    | Name                         | Amount          | Yield | EBC |
|---------|------------------------------|-----------------|-------|-----|
| Grain   | Pilzneński                   | 2.7 kg (34.1%)  | 81 %  | 4   |
| Grain   | Briess - 2 Row Carapils Malt | 0.81 kg (10.2%) | 75 %  | 3   |
| Grain   | Pszeniczny                   | 1.62 kg (20.5%) | 79 %  | 4   |
| Adjunct | Pszenica niesłodowana        | 0.27 kg (3.4%)  | 75 %  | 3   |
| Grain   | Płatki pszeniczne            | 1.35 kg (17%)   | 79 %  | 3   |
| Grain   | Płatki owsiane               | 0.63 kg (8%)    | 79 %  | 3   |
| Grain   | Płatki orkiszowe             | 0.54 kg (6.8%)  | 80 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 12 %       |