White IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **11.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg *(63%)*	80 %	35
Liquid Extract	Bruntal Pale Ale	1 kg *(37%)*	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min

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