

# WHITE AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **10.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	30
Liquid Extract	Bruntal Jasny	3.4 kg (66.7%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11 %
Boil	Chinook	10 g	30 min	11 %
Boil	Citra	20 g	15 min	12 %
Boil	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Spice	Kolędra	10 g	Boil	15 min
Fining	Mech Irlandzki	5 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	50 g	Boil	5 min