

# Biała Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **5.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (64.3%)	79 %	7
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3
Grain	Płatki pszeniczne	0.195 kg (2.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	12 %
Boil	Galaxy	15 g	20 min	15 %
Boil	Citra	20 g	7 min	12 %
Boil	Galaxy	15 g	7 min	15 %
Boil	Cascade	10 g	7 min	6 %
Whirlpool	Citra	20 g	15 min	12 %
Whirlpool	Galaxy	20 g	15 min	15 %
Whirlpool	Cascade	20 g	15 min	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Top	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	10 min

Flavor	Skórka słodkiej pomarańczy	10 g	Boil	10 min
Flavor	Trawa Cytrynowa	10 g	Boil	60 min
Flavor	Liście Kafir	5 g	Boil	10 min
Flavor	Kolendra	5 g	Boil	10 min