

GR white ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (49.2%)	81 %	4
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Pszenica niesłodowana	0.7 kg (11.5%)	75 %	3
Grain	Żytni	0.5 kg (8.2%)	85 %	8
Grain	Płatki pszeniczne	0.4 kg (6.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Magnum	20 g	15 min	13.5 %
Dry Hop	Hallertau Blanc	30 g	4 day(s)	11 %
Dry Hop	Sorachi Ace	30 g	4 day(s)	10 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile