

# White Ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	55 min	5 %
Aroma (end of boil)	Lemon drop	50 g	10 min	4.6 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %
Dry Hop	Cascade	30 g	5 day(s)	10 %
Aroma (end of boil)	Cascade	40 g	5 min	6 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Sencha liściasta	150 g	Secondary	7 day(s)