

# White IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **61**
- SRM **8.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **46.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **51 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7 kg (61.4%)	80 %	7
Grain	Słód pszeniczny	4 kg (35.1%)	82 %	5
Grain	Strzegom Karmel 300	0.4 kg (3.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Centennial	50 g	60 min	10.5 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %