

White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (62.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (16.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.55 kg (12.8%) | 65 % | 3 |
| Grain | Żytni | 0.35 kg (8.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra 2017 | 12 g | 60 min | 12 % |
| Boil | Cascade | 50 g | 5 min | 6 % |
| Boil | Simcoe | 50 g | 5 min | 13.2 % |

Notes

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