

## White IPA (draft)

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- Gravity **15.4 BLG**
- ABV ---
- IBU **40**
- SRM **5.6**
- Style **White IPA**

### 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Pszoniczny	3 kg (42.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	15 %
Boil	Palisade	25 g	15 min	7.5 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Vic Secret	50 g	10 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Spice	Curacao	20 g	Boil	10 min
Finings	Mech irlandzki	15 g	Boil	10 min