

# WHITE IPA Karminowa Centenial

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.33 kg (57.5%)	80 %	5
Grain	Viking Wheat Malt	1.79 kg (31%)	83 %	5
Grain	Platki owsiane	0.67 kg (11.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12.79 g	50 min	12 %
Boil	Citra	12.79 g	20 min	12 %
Aroma (end of boil)	Centennial	12.79 g	2 min	10.5 %
Aroma (end of boil)	Simcoe	25.58 g	2 min	13.2 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Liquid	1023.26 ml	dom