

White IPA, lekka a jaka doobra

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	3 kg (50%)	80 %	5
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Boil	Hallertau Blanc	30 g	10 min	11 %
Boil	Azacca	15 g	10 min	14 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %
Dry Hop	Centennial	15 g	3 day(s)	10.5 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Azacca	45 g	3 day(s)	14 %
Dry Hop	Hallertau Blanc	60 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Spice	kolendra	20 g	Secondary	3 day(s)