

# white ipa z zieloną herbata

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3 kg (55.6%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1.4 kg (25.9%) | 85 %  | 3   |
| Grain | Pszeniczny        | 1 kg (18.5%)   | 85 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 10 g   | 60 min   | 14.5 %     |
| Whirlpool | Citra  | 50 g   | 15 min   | 13.1 %     |
| Dry Hop   | Simcoe | 50 g   | 2 day(s) | 14.5 %     |

## Extras

| Type  | Name                   | Amount | Use for   | Time     |
|-------|------------------------|--------|-----------|----------|
| Other | łuska ryżowa           | 100 g  | Mash      | 20 min   |
| Spice | herbata zielona Sancha | 50 g   | Secondary | 1 day(s) |
| Spice | skórka cytryny         | 20 g   | Boil      | 1 min    |