

# white ipa z zieloną herbatą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3 kg (49.2%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1.6 kg (26.2%) | 85 %  | 3   |
| Grain | Pszeniczny        | 1.5 kg (24.6%) | 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           | 200 g  | Mash      | 20 min   |
| Spice | herbata zielona Sancha | 50 g   | Secondary | 1 day(s) |
| Spice | skórka cytryny         | 20 g   | Boil      | 1 min    |