

## wtrakcie

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- Gravity **14.5 BLG**
- ABV ---
- IBU **60**
- SRM **4.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (50%)	80 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (13.9%)	75 %	3
Grain	Strzegom Pszeniczny	1.3 kg (36.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Cascade	10 g	60 min	7.7 %
Aroma (end of boil)	Cascade	15 g	10 min	7.7 %
Aroma (end of boil)	Citra	15 g	10 min	13.5 %
Aroma (end of boil)	Ahtanum	10 g	10 min	3.2 %
Dry Hop	Citra	10 g	5 day(s)	13.5 %
Dry Hop	Ahtanum	15 g	5 day(s)	3.2 %
Dry Hop	Cascade	10 g	5 day(s)	7.7 %