

## #9pip

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **4.3**
- 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 **15 %/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	2.5 kg (41.7%)	80 %	5
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	12 %
Boil	Perle	30 g	10 min	7 %
Aroma (end of boil)	Perle	20 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	yerba mate	50 g	Bottling	---