

## Białe IPA 13

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **3.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 2.5 kg (39.1%) | 81 %  | 4   |
| Grain | Pszeniczny            | 2.5 kg (39.1%) | 85 %  | 4   |
| Grain | Pszenica niesłodowana | 1 kg (15.6%)   | 75 %  | 3   |
| Grain | Płatki owsiane        | 0.4 kg (6.3%)  | 85 %  | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Nugget     | 15 g   | 60 min   | 13 %       |
| Boil    | Citra      | 15 g   | 60 min   | 12 %       |
| Boil    | Cascade    | 25 g   | 15 min   | 6 %        |
| Boil    | Centennial | 25 g   | 15 min   | 10.5 %     |
| Dry Hop | Cascade    | 25 g   | 7 day(s) | 6 %        |
| Dry Hop | Centennial | 25 g   | 7 day(s) | 10.5 %     |

### Yeasts

| Name                              | Type  | Form | Amount | Laboratory      |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Curacao  | 20 g   | Boil    | 15 min |
| Spice | Kolendra | 25 g   | Boil    | 15 min |