

IPA White

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **3.6**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (44.4%) | 80 % | 7 |
| Grain | Rice, Flaked | 1.5 kg (33.3%) | 70 % | 2 |
| Grain | Platki owsiane | 1 kg (22.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 50 min | 6 % |
| Boil | Mosaic | 10 g | 20 min | 10 % |
| Boil | Chinook | 10 g | 20 min | 13 % |
| Aroma (end of boil) | Cascade | 10 g | 2 min | 6 % |
| Aroma (end of boil) | Mosaic | 10 g | 2 min | 10 % |
| Aroma (end of boil) | Chinook | 10 g | 2 min | 13 % |