

## P15

- Gravity **16.1 BLG**
- ABV ---
- IBU **60**
- SRM **4.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.15 kg (58.9%)	81 %	4
Grain	Pszeniczny	1 kg (27.4%)	85 %	4
Grain	Corn, Flaked	0.25 kg (6.8%)	80 %	2
Grain	Oats, Flaked	0.25 kg (6.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	10 g	70 min	10.5 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Azacca	15 g	30 min	14 %
Boil	Azacca	10 g	2 min	14 %
Dry Hop	Azacca	25 g	5 day(s)	14 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Liberty Bell	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	5 g	Secondary	5 day(s)
Flavor	Skrórka cytryny	5 g	Secondary	5 day(s)
Fining	Mech irlandzki	5 g	Boil	10 min