

WHITE AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **10.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (33.3%) | 80 % | 30 |
| Liquid Extract | Bruntal Jasny | 3.4 kg (66.7%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 11 % |
| Boil | Chinook | 10 g | 30 min | 11 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 15 min |
| Spice | Kolędra | 10 g | Boil | 15 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 50 g | Boil | 5 min |