

White Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Acidulated Malt | 0.6 kg (10.7%) | 80 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (35.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (17.9%) | 83 % | 5 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (17.9%) | 80.5 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Galaxy | 10 g | 10 min | 15 % |
| Aroma (end of boil) | WAI-ITI | 20 g | 5 min | 4.1 % |
| Dry Hop | Amarillo | 10 g | 10 day(s) | 9.5 % |
| Dry Hop | Mosaic | 10 g | 10 day(s) | 10 % |
| Dry Hop | WAI-ITI | 10 g | 10 day(s) | 4.1 % |
| Dry Hop | Citra | 10 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| fm23 | Wheat | Dry | 11.5 g | --- |