

# White IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (45.2%)	80 %	5
Grain	Pszeniczny	2 kg (27.4%)	85 %	4
Grain	Płatki owsiane	1 kg (13.7%)	60 %	3
Grain	Pilzneński	1 kg (13.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	mosaic	30 g	10 min	6 %
Boil	Amarillo	35 g	1 min	9.5 %
Boil	Mosaic	30 g	2 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Liquid	1800 ml	---