

# white IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	82 %	4.5
Grain	Pszeniczny	1 kg (14.3%)	84 %	4.2
Grain	płatki jęczmienne	1 kg (14.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	12 %
Boil	Mosaic	0 g	30 min	12 %
Aroma (end of boil)	Cascade	50 g	5 min	6.6 %
Aroma (end of boil)	Mosaic	20 g	5 min	12 %
Dry Hop	Mosaic	40 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6.6 %

## Yeasts

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