

# White IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	60 min
Spice	skórka pomarańczy	25 g	Boil	60 min
Spice	skórka cytryny	25 g	Boil	60 min