

# White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (41.5%)	80 %	5
Grain	Pszenica niesłodowana	2 kg (37.7%)	75 %	3
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (3.8%)	79 %	22
Grain	Oats, Flaked	0.2 kg (3.8%)	80 %	2
Grain	Carared	0.2 kg (3.8%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	45 min	10 %
Boil	lunga	10 g	10 min	10 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	35 g	0 min	6 %
Aroma (end of boil)	lunga	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	skórka pomarańczy, cytryny	20 g	Boil	5 min