

White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **83**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 14 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 125 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 62.5 g | 15 min | 12 % |
| Dry Hop | Equinox | 62.5 g | 3 day(s) | 13.1 % |
| Dry Hop | Galaxy | 125 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 62.5 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | Curacao | 100 g | Boil | 1 min |
| Spice | Kolędra | 50 g | Boil | 1 min |