

# White IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **74**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (48.2%)	82 %	5
Grain	Pilzneński	2 kg (48.2%)	81 %	4
Grain	Weyermann - Carapils	0.15 kg (3.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	23 g	50 min	12 %
Boil	Mosaic	10 g	50 min	12 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Nelson Sauvignon	25 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm23	Ale	Liquid	100 ml	fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	5 min
Spice	curacao	12 g	Boil	5 min