

# 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 Sauvín | 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 |