

White IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **11.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (63%) | 80 % | 35 |
| Liquid Extract | Bruntal Pale Ale | 1 kg (37%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 15 min |
| Spice | Kolendra | 20 g | Boil | 15 min |