

# White IPA II

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **3.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Płatki pszeniczne	2 kg (36.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Citra	50 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Slant	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	0 min
Spice	Skórki z 2 pomarańczy	20 g	Boil	0 min

## Notes

- Skórki obrane z pomarańczy za pomocą obieraczki do ziemniaków.  
*Nov 13, 2018, 9:22 AM*