

# White wine ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5
Grain	Strzegom Karmel 30	0.1 kg (1.9%)	75 %	30
Grain	Żytni	0.1 kg (1.9%)	85 %	8
Grain	Cookie	0.1 kg (1.9%)	80 %	60
Grain	Płatki owsiane	0.1 kg (1.9%)	60 %	3
Sugar	Koncentrat winogronowy	2.4 kg (46.2%)	100 %	2
Grain	Enzymatyczny	0.2 kg (3.8%)	80 %	7
Grain	płatki ryżowe	0.2 kg (3.8%)	60 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	5 g	60 min	14.3 %
Boil	Nelson Sauvín	20 g	30 min	11 %
Boil	Pacific Gem	20 g	10 min	14.3 %