

# WHITEIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.1%)	81 %	4
Grain	Pszeniczny	2.5 kg (47.6%)	85 %	4
Grain	(N) Weyermann - Abbey Malt (N)	0.25 kg (4.8%)	50 %	45
Grain	Płatki owsiane	0.5 kg (9.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Citra	25 g	15 min	12 %
Boil	Cascade	30 g	15 min	6 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	0 min
Spice	Skórka pomarańczy	3 g	Boil	0 min