

Whiteipa

- Gravity **15.2 BLG**
- ABV ---
- IBU **52**
- SRM **5.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | 4 kg (72.7%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (9.1%) | 77 % | 4 |
| Grain | Strzegom Barwiący | 0.005 kg (0.1%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Citra | 10 g | 1 min | 12 % |
| Boil | Chinook | 5 g | 1 min | 13 % |
| Boil | Citra | 5 g | 20 min | 12 % |
| Boil | Chinook | 15 g | 20 min | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | kolendra | 10 g | Boil | 10 min |
| Flavor | kolendra | 5 g | Boil | 5 min |
| Flavor | pomarańcza sucha | 15 g | Boil | 10 min |
| Flavor | pomarańcza świeża | 35 g | Boil | 5 min |