

# WIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (56%)	81 %	4
Grain	Pszeniczny	2 kg (32%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (8%)	75 %	3
Grain	Płatki owsiane	0.25 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	70 min	12 %
Whirlpool	Amarillo	25 g	120 min	9.5 %
Whirlpool	Citra	10 g	120 min	12 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	300 ml	Fermentis