

# Wit ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (41.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28.75 g	60 min	13 %
Boil	Citra	17.25 g	15 min	12 %
Dry Hop	Galaxy	69 g	3 day(s)	15 %
Dry Hop	Citra	17.25 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	13.22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	23 g	Boil	5 min
Flavor	skórka gorzkiej pomarańczy	34.5 g	Boil	5 min
Spice	aframon madagaskarski	5.75 g	Boil	5 min