

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 |