

# Wit ipa

- Gravity **13.8 BLG**
- ABV ---
- IBU **33**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (43.5%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (43.5%)	81 %	6
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	40 min	13 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %
Dry Hop	Citra	15 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min
Flavor	skórka gorzkiej pomarańczy	40 g	Boil	5 min
Spice	aframon madagaskarski	5 g	Boil	5 min