

# WITIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	30 min	11.4 %
Boil	Citra	30 g	10 min	13.8 %
Boil	Citra	30 g	5 min	13.8 %
Boil	Citra	20 g	0 min	13.8 %
Boil	Amarillo	50 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	10 g	Boil	10 min
Spice	Kaffir	5 g	Boil	10 min