

#11 WIT IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 3 kg (42.9%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (28.6%) | 80 % | 7 |
| Grain | Pilznieński | 1 kg (14.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|-----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Whirlpool | Amarillo | 10 g | 1 min | 9.5 % |
| Whirlpool | Mosaic | 10 g | 1 min | 10 % |
| Dry Hop | Mosaic | 30 g | 12 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 12 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
|-------|----------|------|------|--------|