

## Biała IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (49.3%)	81 %	5
Grain	Płatki pszeniczne	3 kg (42.3%)	80 %	3
Grain	Płatki owsiane	0.5 kg (7%)	80 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	15 g	10 min	12 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	200 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	13 g	Boil	10 min
Spice	curacao	20 g	Boil	5 min