

# biała ipakonkurs

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.1 kg (63.6%)	85 %	4
Grain	Pilzneński	1 kg (30.3%)	81 %	4
Grain	Płatki owsiane	0.2 kg (6.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	10.3 %
Boil	Citra	10 g	15 min	13 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	1 min	13 %
Aroma (end of boil)	lunga	20 g	1 min	10.3 %
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	lunga	10 g	10 min	10.3 %