

## Białas

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **60**
- SRM **5.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt  | 3.7 kg (50.7%) | 80 %  | 5   |
| Grain   | Słód owsiany Fawcett  | 0.9 kg (12.3%) | 61 %  | 5   |
| Adjunct | Pszenica niesłodowana | 1 kg (13.7%)   | 75 %  | 3   |
| Grain   | Pszeniczny            | 1.7 kg (23.3%) | 85 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Centennial        | 30 g   | 45 min | 10.5 %     |
| Boil                | Cashmere          | 30 g   | 7 min  | 8.4 %      |
| Aroma (end of boil) | Falconer's Flight | 15 g   | 1 min  | 10.5 %     |
| Boil                | Dr Rudi           | 10 g   | 45 min | 10.5 %     |
| Boil                | Falconer's Flight | 15 g   | 7 min  | 10.5 %     |
| Boil                | Dr Rudi           | 20 g   | 1 min  | 11.8 %     |
| Boil                | Dr Rudi           | 20 g   | 7 min  | 11.8 %     |
| Boil                | Cashmere          | 30 g   | 7 min  | 8.8 %      |

### Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Spice  | Kolendra          | 7 g    | Boil    | 5 min |
| Flavor | Skórki z cytrusow | 5 g    | Boil    | 1 min |