

## Białe IPA 13

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **3.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (39.1%)	81 %	4
Grain	Pszeniczny	2.5 kg (39.1%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (15.6%)	75 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	13 %
Boil	Citra	15 g	60 min	12 %
Boil	Cascade	25 g	15 min	6 %
Boil	Centennial	25 g	15 min	10.5 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min
Spice	Kolendra	25 g	Boil	15 min