

# IPA White

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (44.4%)	80 %	7
Grain	Rice, Flaked	1.5 kg (33.3%)	70 %	2
Grain	Platki owsiane	1 kg (22.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	50 min	6 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Chinook	10 g	20 min	13 %
Aroma (end of boil)	Cascade	10 g	2 min	6 %
Aroma (end of boil)	Mosaic	10 g	2 min	10 %
Aroma (end of boil)	Chinook	10 g	2 min	13 %