

# Whipa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **75**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.6 kg (72%)	80 %	8
Grain	Pszeniczny	0.7 kg (14%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (6%)	78 %	4
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	7 g	60 min	6 %
Boil	Centennial	10 g	60 min	10.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	5 g	45 min	10 %
Aroma (end of boil)	Simcoe	5 g	45 min	13.2 %
Aroma (end of boil)	Centennial	5 g	45 min	10.5 %
Aroma (end of boil)	Simcoe	2 g	30 min	13.2 %
Aroma (end of boil)	Centennial	2 g	30 min	10.5 %
Aroma (end of boil)	Mosaic	3 g	30 min	10 %
Aroma (end of boil)	Citra	3 g	30 min	12 %
Whirlpool	Citra	5 g	0 min	12 %
Whirlpool	Simcoe	5 g	0 min	13.2 %
Whirlpool	Centennial	5 g	0 min	10.5 %
Whirlpool	Mosaic	5 g	0 min	10 %