

# White AIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (41.7%)	81 %	4
Grain	Pszeniczny	2.5 kg (52.1%)	85 %	4
Grain	Briess - Carapils Malt	0.3 kg (6.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Aroma (end of boil)	Citra	50 g	2 min	12 %
Aroma (end of boil)	Cascade	30 g	2 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	22 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	10 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	10 min