

# White IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **50**
- SRM **4.9**
- Style **White 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (38.5%)	75 %	4
Grain	Weyermann pszeniczny jasny	2 kg (38.5%)	75 %	6
Adjunct	Pszenica niesłodowana	1.2 kg (23.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Southern Cross	10 g	30 min	12.8 %
Boil	Amarillo	5 g	30 min	8.8 %
Boil	Southern Cross	25 g	10 min	12.8 %
Boil	Amarillo	5 g	10 min	8.8 %
Boil	Southern Cross	25 g	5 min	12.7 %
Boil	Amarillo	5 g	5 min	8.8 %
Dry Hop	Souther Cross	15 g	5 day(s)	12.7 %
Dry Hop	Amarillo	15 g	5 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra	15 g	Boil	5 min
Spice	Trawa Cytrynowa	15 g	Boil	5 min

Spice	Skórka Słodkiej Pomarańczy	20 g	Boil	5 min
-------	----------------------------	------	------	-------