

# White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	3 kg (53.6%)	79 %	7
Grain	Słód pszeniczny Strzegom	1 kg (17.9%)	82 %	5
Adjunct	Pszenica niesłodowana	0.8 kg (14.3%)	75 %	3
Grain	Strzegom Pilzneński	0.3 kg (5.4%)	80 %	4
Adjunct	Płatki owsiane	0.5 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA	50 g	45 min	7.1 %
Boil	Cascade USA	50 g	5 min	7.1 %
Whirlpool	Amarillo 100g - USA	50 g	5 min	8.7 %
Dry Hop	Amarillo 100g - USA	50 g	3 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	80 ml	---
fermentis US-05	Ale	Slant	50 ml	---