

## White IPA#6

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **10.6**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	36

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Simcoe	5 g	15 min	13.2 %
Aroma (end of boil)	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Simcoe	45 g	2 min	13.2 %
Aroma (end of boil)	Chinook	45 g	2 min	13 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis