

# White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (43.1%)	81 %	4
Adjunct	Pszenica niesłodowana	1 kg (17.2%)	75 %	3
Grain	Pszeniczny	1.5 kg (25.9%)	85 %	4
Grain	Caramel Pale	0.3 kg (5.2%)	77 %	8
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	20 min	13 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Cascade	40 g	5 min	6.9 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Cascade	20 g	0 min	6.9 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP410 - Belgian Wit II Ale Yeast	Wheat	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki świeżej pomarańcz 5	150 g	Boil	10 min

Flavor	Skórki świeżej cytryny 0,5	15 g	Boil	10 min
Flavor	kolendra	15 g	Boil	10 min