

# White IPA Liczi

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **3.8**
- 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (66%)	80 %	5
Grain	Viking Wheat Malt	1.2 kg (24%)	83 %	5
Grain	Platki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Cascade	30 g	10 min	7.6 %
Whirlpool	Amarillo	35 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Slant	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Flavor	Liczi	1000 g	Secondary	7 day(s)
Other	Amarillo	35 g	Secondary	7 day(s)