

## Wit IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.1**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **20.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilznieński           | 2.4 kg (58.5%) | 81 %  | 4   |
| Grain   | Pszeniczny            | 0.7 kg (17.1%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (24.4%)   | 75 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 25 g   | 60 min | 12 %       |
| Boil    | Citra | 30 g   | 1 min  | 12 %       |

### Yeasts

| Name               | Type | Form  | Amount | Laboratory       |
|--------------------|------|-------|--------|------------------|
| FM20 Białe Walonki | Ale  | Slant | 100 ml | Fermentum Mobile |

### Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | skórka słodkiej pomarańczy | 15 g   | Boil    | 1 min |
| Spice | kolendra                   | 10 g   | Boil    | 1 min |