

## #48 White IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **58**
- SRM **4.5**
- 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)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (41.7%)	83 %	5
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Nelson Sauvin	30 g	1 min	11 %
Dry Hop	Equinox / Sabro	90 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

### Notes

- BIAB, dopracować wydajność - da radę lekko podnieść o 20%  
Sep 3, 2020, 6:01 PM