

GR white ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.3**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (49.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (16.4%) | 85 % | 4 |
| Grain | Pszenica niesłodowana | 0.7 kg (11.5%) | 75 % | 3 |
| Grain | Żytni | 0.5 kg (8.2%) | 85 % | 8 |
| Grain | Płatki pszeniczne | 0.4 kg (6.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 20 g | 15 min | 13.5 % |
| Dry Hop | Hallertau Blanc | 30 g | 4 day(s) | 11 % |
| Dry Hop | Sorachi Ace | 30 g | 4 day(s) | 10 % |
| Dry Hop | Equinox | 30 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |