

P15

- Gravity **16.1 BLG**
- ABV ---
- IBU **60**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.15 kg (58.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (27.4%) | 85 % | 4 |
| Grain | Corn, Flaked | 0.25 kg (6.8%) | 80 % | 2 |
| Grain | Oats, Flaked | 0.25 kg (6.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Centennial | 10 g | 70 min | 10.5 % |
| Boil | Centennial | 10 g | 30 min | 10.5 % |
| Boil | Azacca | 15 g | 30 min | 14 % |
| Boil | Azacca | 10 g | 2 min | 14 % |
| Dry Hop | Azacca | 25 g | 5 day(s) | 14 % |
| Dry Hop | Centennial | 20 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|-----------------|
| Liberty Bell | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczy | 5 g | Secondary | 5 day(s) |
| Flavor | Skrórka cytryny | 5 g | Secondary | 5 day(s) |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |