

# White IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.06 kg (40%)	77 %	4
Grain	Płatki pszeniczne	2.295 kg (30%)	77 %	4
Grain	Pszeniczny	1.53 kg (20%)	77 %	4
Grain	Słód owsiany Fawcett	0.765 kg (10%)	77 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	10.5 %
Boil	Citra	15 g	60 min	13.5 %
Boil	Sybilla	15 g	15 min	4.9 %
Boil	Citra	20 g	2 min	13.5 %
Boil	Cashmere	30 g	2 min	8.8 %
Dry Hop	Waimea x2	100 g	5 day(s)	10 %
Dry Hop	Simcoe i Mosaic	100 g	5 day(s)	10 %