

# White Ipa

- Gravity **13.6 BLG**
- ABV ---
- IBU **29**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Acidulated Malt | 0.6 kg (10.7%) | 80 %   | 6   |
| Grain | Viking Pale Ale malt        | 2 kg (35.7%)   | 80 %   | 5   |
| Grain | Viking Wheat Malt           | 1 kg (17.9%)   | 83 %   | 5   |
| Grain | BESTMALZ - Best Pilsen      | 1 kg (17.9%)   | 80.5 % | 4   |
| Grain | Płatki pszeniczne           | 0.5 kg (8.9%)  | 85 %   | 3   |
| Grain | Płatki owsiane              | 0.5 kg (8.9%)  | 85 %   | 3   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Amarillo | 10 g   | 60 min    | 9.5 %      |
| Boil                | Mosaic   | 10 g   | 30 min    | 10 %       |
| Aroma (end of boil) | Citra    | 10 g   | 10 min    | 12 %       |
| Aroma (end of boil) | Galaxy   | 10 g   | 10 min    | 15 %       |
| Aroma (end of boil) | WAI-ITI  | 20 g   | 5 min     | 4.1 %      |
| Dry Hop             | Amarillo | 10 g   | 10 day(s) | 9.5 %      |
| Dry Hop             | Mosaic   | 10 g   | 10 day(s) | 10 %       |
| Dry Hop             | WAI-ITI  | 10 g   | 10 day(s) | 4.1 %      |
| Dry Hop             | Citra    | 10 g   | 10 day(s) | 12 %       |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| fm23 | Wheat | Dry  | 11.5 g | ---        |