

# White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **69**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (39.1%)	80 %	5
Grain	Briess - Wheat Malt, White	2.5 kg (39.1%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (7.8%)	77 %	4
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2
Grain	Cara-Pils/Dextrine	0.4 kg (6.3%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Summit	28 g	60 min	17 %
Boil	Citra	28 g	60 min	12 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Summit	15 g	15 min	17 %
Whirlpool	Citra	28 g	60 min	12 %
Dry Hop	Summit	70 g	5 day(s)	17 %
Dry Hop	Citra	70 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	5 g	Boil	15 min