

# White IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (42.9%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Citra	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	100 ml	---