

## White Ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM ---

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	1.4 kg (45.9%)	--- %	---
Grain	Pszeniczny jasny (niemcy)	1.3 kg (42.6%)	--- %	---
Grain	Carmel pils (niemcy)	0.15 kg (4.9%)	--- %	---
Grain	Platki owsiane	0.2 kg (6.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	50 min	11.3 %
Boil	Mosaic	13 g	15 min	12 %
Boil	Galaxy	13 g	7 min	14.5 %