

# White IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **11.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (63%)	80 %	35
Liquid Extract	Bruntal Pale Ale	1 kg (37%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min