

# white ipa konkurs

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (34.1%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	0.81 kg (10.2%)	75 %	3
Grain	Pszeniczny	1.62 kg (20.5%)	79 %	4
Adjunct	Pszenica niesłodowana	0.27 kg (3.4%)	75 %	3
Grain	Płatki pszeniczne	1.35 kg (17%)	79 %	3
Grain	Płatki owsiane	0.63 kg (8%)	79 %	3
Grain	Płatki orkiszowe	0.54 kg (6.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12 %