

## white ipa z zieloną herbatą

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **3.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (55.6%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1.25 kg (27.8%) | 85 %  | 3   |
| Grain | Pszeniczny        | 0.75 kg (16.7%) | 85 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 10 g   | 60 min   | 14.5 %     |
| Whirlpool | Citra  | 50 g   | 15 min   | 13.1 %     |
| Dry Hop   | Simcoe | 50 g   | 2 day(s) | 14.5 %     |

### Extras

| Type  | Name                      | Amount | Use for   | Time     |
|-------|---------------------------|--------|-----------|----------|
| Other | łuska ryżowa              | 100 g  | Mash      | 20 min   |
| Spice | herbata zielona<br>Sancha | 50 g   | Secondary | 1 day(s) |
| Spice | skórka cytryny            | 25 g   | Boil      | 1 min    |