

# Wit IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (58.5%)	81 %	4
Grain	Pszeniczny	0.7 kg (17.1%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (24.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Citra	30 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	15 g	Boil	1 min
Spice	kolendra	10 g	Boil	1 min