

Wit ipa

- Gravity **13.8 BLG**
- ABV ---
- IBU **33**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (43.5%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 3 kg (43.5%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (5.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 40 min | 13 % |
| Aroma (end of boil) | Citra | 15 g | 15 min | 12 % |
| Dry Hop | Galaxy | 60 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 15 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |
| Flavor | skórka gorzkiej pomarańczy | 40 g | Boil | 5 min |
| Spice | aframon madagaskarski | 5 g | Boil | 5 min |