

:0

- 
- Gravity **15 BLG**
  - ABV **6.2 %**
  - IBU **44**
  - SRM **4.1**
  - Style **White IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (7.7%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	40 g	10 min	12 %
Whirlpool	Citra	60 g	5 min	12 %