

## #11 WIT IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **4.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (42.9%)	85 %	4
Grain	Briess - Pale Ale Malt	2 kg (28.6%)	80 %	7
Grain	Pilznieński	1 kg (14.3%)	81 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Amarillo	10 g	1 min	9.5 %
Whirlpool	Mosaic	10 g	1 min	10 %
Dry Hop	Mosaic	30 g	12 day(s)	10 %
Dry Hop	Amarillo	30 g	12 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min

Spice	Kolendra	20 g	Boil	10 min
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