

# biała ipakonkurs

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pszeniczny     | 2.1 kg (63.6%) | 85 %  | 4   |
| Grain | Pilzneński     | 1 kg (30.3%)   | 81 %  | 4   |
| Grain | Płatki owsiane | 0.2 kg (6.1%)  | 60 %  | 3   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 10 g   | 50 min | 10.3 %     |
| Boil                | Citra | 10 g   | 15 min | 13 %       |
| Boil                | Citra | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Citra | 10 g   | 1 min  | 13 %       |
| Aroma (end of boil) | lunga | 20 g   | 1 min  | 10.3 %     |
| Whirlpool           | Citra | 30 g   | 10 min | 12 %       |
| Whirlpool           | lunga | 10 g   | 10 min | 10.3 %     |