

## Białas

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **60**
- SRM **5.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (50.7%)	80 %	5
Grain	Słód owsiany Fawcett	0.9 kg (12.3%)	61 %	5
Adjunct	Pszenica niesłodowana	1 kg (13.7%)	75 %	3
Grain	Pszeniczny	1.7 kg (23.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	45 min	10.5 %
Boil	Cashmere	30 g	7 min	8.4 %
Aroma (end of boil)	Falconer's Flight	15 g	1 min	10.5 %
Boil	Dr Rudi	10 g	45 min	10.5 %
Boil	Falconer's Flight	15 g	7 min	10.5 %
Boil	Dr Rudi	20 g	1 min	11.8 %
Boil	Dr Rudi	20 g	7 min	11.8 %
Boil	Cashmere	30 g	7 min	8.8 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	5 min
Flavor	Skórki z cytrusow	5 g	Boil	1 min