

# White IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pszeniczny	1.7 kg (100%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	11.9 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	5 g	10 min	13.9 %
Aroma (end of boil)	Centennial	7 g	10 min	11.3 %
Whirlpool	Centennial	13 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier ze skórka pomarańczową Dr Oetkera	15 g	Boil	20 min
Spice	Curacao	20 g	Boil	0 min
Spice	Kolenda	5 g	Boil	0 min