

# white ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	20 g	Boil	10 min
Flavor	Bitter Orange Peel	20 g	Boil	10 min
Flavor	Sweet Orange Peel	20 g	Boil	10 min