

# WHITE IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (46.9%)	81 %	4
Grain	Pszeniczny	2.5 kg (39.1%)	85 %	4
Adjunct	Płatki pszeniczne	0.6 kg (9.4%)	85 %	3
Adjunct	Płatki owsiane	0.3 kg (4.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %
Aroma (end of boil)	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %