

White IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **74**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (48.2%) | 82 % | 5 |
| Grain | Pilzneński | 2 kg (48.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.15 kg (3.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Chinook | 23 g | 50 min | 12 % |
| Boil | Mosaic | 10 g | 50 min | 12 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Mosaic | 40 g | 2 day(s) | 10 % |
| Dry Hop | Citra | 40 g | 2 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 25 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------------|
| fm23 | Ale | Liquid | 100 ml | fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 8 g | Boil | 5 min |
| Spice | curacao | 12 g | Boil | 5 min |