

# White Ipa

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM ---

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pale ale (niemcy)         | 1.4 kg (45.9%) | --- % | --- |
| Grain | Pszeniczny jasny (niemcy) | 1.3 kg (42.6%) | --- % | --- |
| Grain | Carmel pils (niemcy)      | 0.15 kg (4.9%) | --- % | --- |
| Grain | Platki owsiane            | 0.2 kg (6.6%)  | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 12 g   | 50 min | 11.3 %     |
| Boil    | Mosaic  | 13 g   | 15 min | 12 %       |
| Boil    | Galaxy  | 13 g   | 7 min  | 14.5 %     |