

# Whiteipa

- Gravity **15.2 BLG**
- ABV ---
- IBU **52**
- SRM **5.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Strzegom Pilzneński | 4 kg (72.7%)    | 80 %  | 4    |
| Grain | Pszeniczny          | 1 kg (18.2%)    | 85 %  | 4    |
| Grain | Wheat, Flaked       | 0.5 kg (9.1%)   | 77 %  | 4    |
| Grain | Strzegom Barwiący   | 0.005 kg (0.1%) | 68 %  | 1300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 15 g   | 60 min | 12 %       |
| Boil    | Chinook | 10 g   | 60 min | 13 %       |
| Boil    | Citra   | 10 g   | 1 min  | 12 %       |
| Boil    | Chinook | 5 g    | 1 min  | 13 %       |
| Boil    | Citra   | 5 g    | 20 min | 12 %       |
| Boil    | Chinook | 15 g   | 20 min | 13 %       |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry  | 11.5 g | Safbrew    |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | kolendra          | 10 g   | Boil    | 10 min |
| Flavor | kolendra          | 5 g    | Boil    | 5 min  |
| Flavor | pomarańcza sucha  | 15 g   | Boil    | 10 min |
| Flavor | pomarańcza świeża | 35 g   | Boil    | 5 min  |