

WhiteIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1 kg (24.4%)	60 %	3
Grain	Płatki owsiane	0.4 kg (9.8%)	60 %	3
Dry Extract	ekstrakt pszeniczny	2 kg (48.8%)	99 %	7
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.7 kg (17.1%)	99 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.5 %
Whirlpool	Citra	30 g	15 min	13.6 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	500 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	30 g	Boil	1 min
Spice	kolendra	20 g	Boil	1 min