White

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **3.6**
- 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)**

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	2.5 kg *(45.5%)*	80 %	4
Grain	Płatki pszeniczne	2.5 kg *(45.5%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(7.3%)*	85 %	3
Grain	Słód zakwaszający	0.1 kg *(1.8%)*	75 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	15 g	60 min	12.9 %
Whirlpool	Citra	30 g	120 min	12.9 %
Dry Hop	Citra	50 g	5 day(s)	12.9 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Curacao	20 g	Boil	10 min
Spice	Kolendra	12 g	Boil	10 min
Other	Zest z pomarańczy	3 g	Boil	10 min