White IPA

- Gravity **15 BLG**
- ABV **---**
- IBU **34**
- SRM **6.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(45.5%)*	79 %	6
Adjunct	Pszenica niesłodowana	0.8 kg *(18.2%)*	75 %	3
Grain	Strzegom pszeniczny	1 kg *(22.7%)*	81 %	6
Grain	Oats, Flaked	0.4 kg *(9.1%)*	80 %	2
Grain	Carahell	0.2 kg *(4.5%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	62 min	11 %
Boil	Citra	5 g	14 min	12 %
Boil	Mosaic	5 g	14 min	10 %
Boil	Simcoe	5 g	14 min	13 %
Boil	yellow sub	5 g	14 min	6.4 %
Aroma (end of boil)	Citra	5 g	3 min	12 %
Aroma (end of boil)	Mosaic	5 g	3 min	10 %
Aroma (end of boil)	Simcoe	5 g	3 min	13 %
Aroma (end of boil)	Yellow Sub	5 g	3 min	6.4 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Simcoe	10 g	4 day(s)	13 %
Dry Hop	Yellow Sub	10 g	4 day(s)	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	12 min

Notes

- Warzenie 11 maja
  Czas trwania procesu razem ze sprzątaniem ok 5h
  Warka 15 litrów

  Cicha od 20 maja
  Rozlew planowany na 26 maja
  May 11, 2016, 6:55 PM