

Magic IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4.8**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Wheat Malt, White | 1 kg (18.9%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.8 kg (15.1%) | 80 % | 2 |
| Grain | Pale Malt (2 Row) US | 2 kg (37.7%) | 79 % | 4 |
| Grain | Briess LME - Munich | 1 kg (18.9%) | 78 % | 16 |
| Grain | Wheat, Flaked | 0.5 kg (9.4%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Hallertau Blanc | 15 g | 30 min | 11 % |
| Boil | Target | 10 g | 30 min | 10.5 % |
| Aroma (end of boil) | Galaxy | 15 g | 1 min | 15 % |
| Aroma (end of boil) | Amarillo | 15 g | 1 min | 9.5 % |
| Dry Hop | Galaxy | 15 g | 5 day(s) | 15 % |
| Dry Hop | Amarillo | 15 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry | 100 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|----------|
| Other | landrines | 50 g | Secondary | 2 day(s) |