

# White IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **4.4**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (41.7%)	83 %	5
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	30 min	10 %
Boil	Citra	30 g	30 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM20 Białe Walonki	Wheat	Liquid	20 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Liście bambusa	50 g	Secondary	7 day(s)