

# White Leaves Matter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **2.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	4 kg (61.5%)	80.5 %	2
Grain	Wheat, Flaked	2 kg (30.8%)	77 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Amarillo	50 g	5 min	9.5 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Biała herbata	70 g	Primary	5 day(s)
Parzona przez 20 minut w 70 stopniach, oddzielona od naparu i wlana do brzeczki podczas chłodzenia				
Flavor	Biała herbata	140 g	Secondary	5 day(s)
Flavor	Suszona skórka grejpfruta	30 g	Primary	---
Uwodniona razem z herbatą w 70 stopniach przez kilkanaście minut, oddzielona od naparu				
Flavor	Skórka grejpfruta	50 g	Secondary	5 day(s)
Świeża skórka grejpfruta macerowana w wódce				
Fining	Mech irlandzki	10 g	Boil	5 min