

# White Lemon Wheat IPA

---

- Gravity **16.4 BLG**
- ABV ---
- IBU ---
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale Malt	3 kg (75%)	80 %	5
Grain	Wheat Malt	1 kg (25%)	80 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	lemongrass	10 g	Boil	10 min
Spice	lemongrass	10 g	Secondary	7 day(s)
Spice	kaffir lime leaf	10 g	Secondary	7 day(s)