White Noise (BrewDog #94)

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **5.9**
- 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg *(40.6%)*	80 %	5
Grain	Pszeniczny	2.8 kg *(40.6%)*	85 %	4
Grain	Munich Malt	1 kg *(14.5%)*	80 %	18
Grain	Oats, Malted	0.3 kg *(4.3%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	50 g	60 min	7 %
Boil	Motueka	25 g	5 min	7 %
Dry Hop	Motueka	25 g	7 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's