

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	1.5 kg (15%)	70 %	2
Grain	Pszeniczny	2 kg (20%)	85 %	4
Grain	Pilzneński	2 kg (20%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (30%)	80 %	5
Grain	Cara-Pils/Dextrine	1.5 kg (15%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	12.5 %
Boil	mistral	20 g	5 min	7.9 %
Boil	mistral	20 g	15 min	7.9 %
Boil	Sorachi Ace	10 g	5 min	12.5 %
Boil	Sorachi Ace	10 g	15 min	12.5 %
Boil	Kohatu	20 g	5 min	7.8 %
Boil	Kohatu	20 g	15 min	7.8 %