

# 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    |