

mulatto panties

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **7.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carawheat	0.25 kg (5.9%)	77 %	110
Grain	Briess - Wheat Malt, White	2 kg (47.1%)	85 %	5
Grain	Briess - Pale Ale Malt	2 kg (47.1%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	20 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	7 min	7.1 %
Whirlpool	Summit	20 g	5 min	17 %
Dry Hop	Summit	40 g	3 day(s)	17 %
Dry Hop	Cascade	15 g	3 day(s)	6 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us o5	Ale	Dry	10 g	---