

# White IPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **146**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (43.1%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2.5 kg (43.1%)	85 %	5
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4
Grain	Wheat, Flaked	0.5 kg (8.6%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	60 g	60 min	19.2 %
Aroma (end of boil)	Galaxy	30 g	10 min	13.6 %
Aroma (end of boil)	Citra	30 g	10 min	13.9 %
Dry Hop	Vic Secret	30 g	7 day(s)	19.2 %
Dry Hop	Taiheke	30 g	7 day(s)	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis