

# 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  |