

White ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **5.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.3%) | 80 % | 5.5 |
| Grain | Pszeniczny | 2 kg (28.2%) | 85 % | 4.5 |
| Grain | Viking Vienna Malt | 1 kg (14.1%) | 79 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (4.2%) | 60 % | 3 |
| Grain | Monachijski | 0.3 kg (4.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Hallertau Blanc | 50 g | 15 min | 9.2 % |
| Boil | Chinook | 30 g | 15 min | 9.3 % |
| Aroma (end of boil) | Wai-iti | 25 g | 65 min | 1.5 % |
| Dry Hop | Sorachi Ace | 100 g | 2 day(s) | 10 % |
| Aroma (end of boil) | Wai-iti | 25 g | 70 min | 1.5 % |
| Boil | Triumph | 10 g | 50 min | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Flavor | Herbata sencha | 100 g | Secondary | 7 day(s) |
| Spice | Skórka słodkiej pomarańczy | 15 g | Boil | 60 min |
| Fining | Whirflock | 1.5 g | Boil | 60 min |