

# 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