

White IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	4 kg (61.5%)	80.5 %	2
Grain	Wheat, Flaked	2 kg (30.8%)	77 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Amarillo	50 g	5 min	9.5 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka grejpfruta	50 g	Secondary	5 day(s)
Flavor	Biała herbata	100 g	Secondary	5 day(s)
Fining	Mech irlandzki	10 g	Boil	5 min