

# MAIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **5.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel	0.25 kg (4.3%)	74 %	8
Grain	Weyermann pszeniczny jasny	2 kg (34.8%)	80 %	4
Grain	Maris Otter Crisp	1 kg (17.4%)	83 %	6
Grain	Weyermann - Vienna Malt	1 kg (17.4%)	81 %	7
Grain	Weyermann - Light Munich Malt	1 kg (17.4%)	82 %	14
Grain	Viking Pale Ale malt	0.5 kg (8.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	10 min	17.2 %
Whirlpool	Enigma (AUS)	15 g	22 min	17.2 %
Whirlpool	Izabella	25 g	22 min	5.1 %
Dry Hop	Enigma (AUS)	50 g	6 day(s)	17.2 %
Dry Hop	Izabella	50 g	6 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	mango	500 g	Secondary	6 day(s)
Other	ananas	500 g	Secondary	6 day(s)