

# White Hoppy Ale

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **19**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.55 kg (63.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (25%)	80 %	6
Grain	Płatki owsiane	0.45 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	9 g	50 min	9.7 %
Boil	Amarillo	10 g	10 min	6.8 %
Boil	Centennial	13 g	5 min	9.7 %
Boil	Amarillo	10 g	5 min	6.8 %
Boil	Centennial	10 g	0 min	9.7 %
Boil	Amarillo	10 g	0 min	6.8 %
Whirlpool	Centennial	18 g	200 min	9.7 %
Whirlpool	Amarillo	20 g	200 min	6.8 %

## Yeasts

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