

## White Noise (BrewDog #94)

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **5.9**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (40.6%)	80 %	5
Grain	Pszeniczny	2.8 kg (40.6%)	85 %	4
Grain	Munich Malt	1 kg (14.5%)	80 %	18
Grain	Oats, Malted	0.3 kg (4.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	50 g	60 min	7 %
Boil	Motueka	25 g	5 min	7 %
Dry Hop	Motueka	25 g	7 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's