

White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **4.4**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2.5 kg (41.7%) | 83 % | 5 |
| Grain | Rice, Flaked | 1 kg (16.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|-------|--------|--------|------------|
| Fermentum Mobile FM20 Białe Walonki | Wheat | Liquid | 20 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------|--------|-----------|----------|
| Herb | Liście bambusa | 50 g | Secondary | 7 day(s) |