

# Magic IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4.8**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	1 kg (18.9%)	85 %	5
Grain	Oats, Flaked	0.8 kg (15.1%)	80 %	2
Grain	Pale Malt (2 Row) US	2 kg (37.7%)	79 %	4
Grain	Briess LME - Munich	1 kg (18.9%)	78 %	16
Grain	Wheat, Flaked	0.5 kg (9.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	30 min	11 %
Boil	Target	10 g	30 min	10.5 %
Aroma (end of boil)	Galaxy	15 g	1 min	15 %
Aroma (end of boil)	Amarillo	15 g	1 min	9.5 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	100 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	landrines	50 g	Secondary	2 day(s)