

# White Falcon

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- Gravity **16.8 BLG**
- ABV ---
- IBU **63**
- SRM **7.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2 kg (36.4%)	85 %	5
Grain	Briess - Pale Ale Malt	2 kg (36.4%)	80 %	7
Grain	Weyermann - Light Munich Malt	1 kg (18.2%)	82 %	14
Adjunct	Briess - Red Wheat Flakes	0.5 kg (9.1%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Equinox	30 g	15 min	13.1 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis