

## #2 SESSION White IPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **16**
- SRM **4.1**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.2 kg (50%)	80 %	7
Grain	Strzegom Pszeniczny	1.2 kg (50%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	8 g	60 min	7.1 %
Aroma (end of boil)	Cascade PL	10 g	10 min	7.1 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	sok pomaranczowy	300 g	Secondary	7 day(s)
Flavor	skorka pomaranczy	100 g	Secondary	7 day(s)