

W039- Session White IPA 1/2 PWZ

- Gravity **7.8 BLG**
- ABV **3.1 %**
- IBU **37.8**
- SRM **12.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.52 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **28.52 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU PILSEN 2RS	1.5 kg	81 %	6
Grain	BEST Wheat Malt (BESTMALZ)	1 kg	83.5 %	11
Grain	Wheat	0.2 kg	83 %	15
Grain	Wheat, Flaked	0.2 kg	77 %	7
Grain	Caraaroma (Weyermann)	0.1 kg	73.58 %	934
Grain	Oats, Flaked	0.1 kg	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10 %
	Amarillo	50 g	20 min	8 %
Dry Hop	Galaxy	50 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Wit Ale	Wheat	Liquid	35 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	75 g	Mash	0 min
Spice	Orange Peel, Bitter	10 g	Boil	1 min
Spice	Coriander Seed	6 g	Boil	1 min
Spice	Seeds of Paradise	4 g	Boil	1 min