

# White session ipa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 | Strzegom Pilzneński    | 3 kg (60%)   | 80 %  | 4   |
| Grain | Pszeniczny             | 1 kg (20%)   | 85 %  | 4   |
| Grain | Briess - Carapils Malt | 0.5 kg (10%) | 74 %  | 3   |
| Grain | Płatki owsiane         | 0.5 kg (10%) | 60 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Marynka    | 30 g   | 60 min | 8.8 %      |
| Aroma (end of boil) | Lemon drop | 30 g   | 10 min | 5.3 %      |
| Whirlpool           | Lemon drop | 30 g   | 10 min | 5.3 %      |
| Whirlpool           | Wai-iti    | 30 g   | 10 min | 2.2 %      |
| Whirlpool           | Calista    | 30 g   | 10 min | 3.9 %      |