

White Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (44.9%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (44.9%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 0.3 kg (6.7%) | 80 % | 5 |
| Grain | Monachijski | 0.15 kg (3.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Magnat | 8 g | 70 min | 11.2 % |
| Boil | Lublin (Lubelski) | 15 g | 70 min | 4 % |
| Whirlpool | Styrian Golding | 20 g | 30 min | 3.6 % |
| Whirlpool | Cascade | 25 g | 30 min | 6 % |
| Whirlpool | Willamette | 25 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | skórki pomarańczy | 50 g | Boil | 0 min |