

## Session white IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **3.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 2.8 kg (50%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2.8 kg (50%) | 80 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 30 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Amarillo | 30 g   | 15 min   | 7.7 %      |
| Aroma (end of boil) | Książęcy | 30 g   | 15 min   | 7.6 %      |
| Dry Hop             | Książęcy | 70 g   | 3 day(s) | 7.6 %      |
| Dry Hop             | Amarillo | 40 g   | 3 day(s) | 7.7 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 200 ml | Lallemand  |

### Extras

| Type  | Name                               | Amount | Use for | Time   |
|-------|------------------------------------|--------|---------|--------|
| Spice | Skórka suszona słodkiej pomarańczy | 20 g   | Boil    | 15 min |
| Spice | Kolendra                           | 20 g   | Boil    | 5 min  |

### Notes

- Łuska ryżowa 100g namoczona 20 min w gorącej wodzie dodana na dno kadzi filtracyjnej przed przetransferowaniem zacieru

Modyfikacja wody do zacierania - 17l:

- 6g gipsu
- 1g soli epsom
- 2ml chlorku wapnia

Woda do wysładzania - standardowa 18l  
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