

Session white IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- 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)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (44.6%)	80 %	4
Grain	Diastatyczny	0.3 kg (5.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %
Aroma (end of boil)	Amarillo	20 g	15 min	7.7 %
Aroma (end of boil)	Książęcy	30 g	15 min	7.6 %
Dry Hop	Książęcy	60 g	3 day(s)	7.6 %
Dry Hop	Amarillo	30 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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