

## Session White IPA

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **3.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (50%)	80 %	4
Grain	Płatki pszeniczne (błyskawiczne)	1.5 kg (21.4%)	85 %	3
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	60 min	12 %
Boil	Citra	25 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
M23 Magiczny ogród	Ale	Liquid	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	60 min
Water Agent	kwas mlekowy	6 g	Mash	---