

# white session ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	2.5 kg (45.5%)	80 %	4
Grain	Pszeniczny	1.5 kg (27.3%)	85 %	4
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12 %
Aroma (end of boil)	Zula	15 g	15 min	7 %
Aroma (end of boil)	Zula	10 g	5 min	7 %
Aroma (end of boil)	Zula	10 g	1 min	7 %
Dry Hop	Zula	30 g	4 day(s)	7 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	15 min
Spice	kaffir	6 g	Boil	15 min

Spice	skórka pomarańczy/grejruta/mandarynek świeży	100 g	Boil	15 min
Flavor	sok pomarańczowy	250 g	Boil	1 min