

# White session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **32.4 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (53.8%)	80 %	6
Grain	Pszeniczny	4 kg (43%)	85 %	4
Grain	zakwaszający	0.3 kg (3.2%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	30 min	12 %
Boil	Centennial	10 g	10 min	10.4 %
Boil	Citra	10 g	7 min	12 %
Boil	Mosaic	10 g	5 min	10.4 %
Whirlpool	Citra	50 g	5 min	12 %
Whirlpool	Centennial	40 g	5 min	10.4 %
Whirlpool	Mosaic	40 g	5 min	10.4 %
Dry Hop	Centennial	50 g	3 day(s)	10 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	zest cytrynowy	10 g	Secondary	5 day(s)