

White session ipa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 0.5 kg (10%) | 74 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lemon drop | 30 g | 10 min | 5.3 % |
| Whirlpool | Lemon drop | 30 g | 10 min | 5.3 % |
| Whirlpool | Wai-iti | 30 g | 10 min | 2.2 % |
| Whirlpool | Calista | 30 g | 10 min | 3.9 % |