

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 | kwask mlekowy | 6 g | Mash | --- |