

## Session White IPA SH Citra v2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.5**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **50 C**, Time **6 min**
- Temp **66 C**, Time **35 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **6 min** at **50C**
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Carahell	0.1 kg (2.2%)	77 %	26
Grain	Płatki jęczmienne	0.1 kg (2.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa
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### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	15 min
Spice	curacao	10 g	Boil	15 min
Spice	zest z limonki	100 g	Boil	5 min
Spice	curacao	10 g	Boil	5 min

### Notes

- zmieniony stosunek slodu do wody  
May 2, 2018, 2:37 PM