

# White Sesion IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 3 kg (51.7%)  | 81 %  | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (34.5%)  | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 0.4 kg (6.9%) | 60 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (6.9%) | 60 %  | 3   |

## Hops

| Use for    | Name          | Amount | Time     | Alpha acid |
|------------|---------------|--------|----------|------------|
| First Wort | lunga         | 10 g   | 120 min  | 11 %       |
| Boil       | lunga         | 10 g   | 15 min   | 13.2 %     |
| Whirlpool  | Galaxy        | 30 g   | 2 min    | 16 %       |
| Whirlpool  | Nelson Sauvín | 30 g   | 2 min    | 11 %       |
| Dry Hop    | Galaxy        | 70 g   | 3 day(s) | 16 %       |
| Dry Hop    | Nelson Sauvín | 70 g   | 3 day(s) | 11 %       |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory       |
|---------------------|-------|-------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Slant | 100 ml | Fermentum Mobile |

|                             |     |       |        |                  |
|-----------------------------|-----|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 100 ml | Fermentum Mobile |
|-----------------------------|-----|-------|--------|------------------|

### Extras

| Type   | Name                         | Amount | Use for | Time  |
|--------|------------------------------|--------|---------|-------|
| Flavor | Zest z pomarańczy (1 sztuka) | 20 g   | Boil    | 5 min |