

# White session ipa

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- 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 %