

# White Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.9%)	81 %	4
Grain	Pszeniczny	2 kg (44.9%)	85 %	4
Grain	Viking Pale Ale malt	0.3 kg (6.7%)	80 %	5
Grain	Monachijski	0.15 kg (3.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	8 g	70 min	11.2 %
Boil	Lublin (Lubelski)	15 g	70 min	4 %
Whirlpool	Styrian Golding	20 g	30 min	3.6 %
Whirlpool	Cascade	25 g	30 min	6 %
Whirlpool	Willamette	25 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórki pomarańczy	50 g	Boil	0 min