

session white ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (39.6%)	80.5 %	4
Grain	Pszeniczny	2 kg (39.6%)	85 %	4
Grain	Płatki owsiane	0.8 kg (15.8%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Galaxy	50 g	5 min	15 %
Boil	Nelson Sauvin	50 g	0 min	11 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	10 min

Notes

- woda Demi:sanitarna 50:50
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