

## #151 Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **4 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **4 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (64.8%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (14.1%)	83 %	5
Grain	Platki owsiane	0.5 kg (14.1%)	85 %	3
Grain	Rice, Flaked	0.25 kg (7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Azacca	50 g	2 min	13 %
Whirlpool	Mosaic	50 g	2 min	13 %
Whirlpool	Citra	30 g	2 min	13 %
Boil	lunga	22 g	55 min	9.2 %
Dry Hop	Mosaic	100 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	120 ml	---