

## #235 Session IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount          | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 3.25 kg (62.5%) | 80 %  | 5   |
| Grain | Viking Malt Żytni             | 0.8 kg (15.4%)  | 85 %  | 8   |
| Grain | Viking Malt Pilsneński        | 0.45 kg (8.7%)  | 80 %  | 4   |
| Grain | Płatki owsiane                | 0.4 kg (7.7%)   | 80 %  | 2   |
| Grain | Viking Malt Monachijski Jasny | 0.15 kg (2.9%)  | 80 %  | 16  |
| Grain | Viking Malt Karmelowy         | 0.15 kg (2.9%)  | 75 %  | 30  |

### Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Lubelski PL 2024   | 25 g   | 60 min   | 3.6 %      |
| Boil    | Centennial US 2023 | 20 g   | 60 min   | 8.9 %      |
| Boil    | Mosaic US 2024     | 10 g   | 25 min   | 12.4 %     |
| Dry Hop | Centennial US 2023 | 30 g   | 7 day(s) | 8.9 %      |
| Dry Hop | Mosaic US 2024     | 40 g   | 7 day(s) | 12.4 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|   |     |     |      |         |
|---|-----|-----|------|---------|
| WHC Lab Low Rider<br>- Session Low<br>Attenuating Yeast | Ale | Dry | 11 g | WHC Lab |
|---|-----|-----|------|---------|