

## #3 Seesion IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **77**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best maltz- Pale Ale Malt	2.5 kg (50%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (50%)	81 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 2016	20 g	70 min	13.3 %
Boil	Colummbbus	20 g	60 min	16 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	20 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.26 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	1.11 g	Boil	15 min
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