

## 47 Session IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (80%)	80 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.3 kg (10%)	82 %	3
Grain	Słód owsiany Fawcett	0.3 kg (10%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	65 min	13.3 %
Boil	Citra	20 g	1 min	13.7 %
Boil	Sorachi Ace	20 g	1 min	10 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	900 ml	Fermentum Mobile