

DDH SESSION POLISH IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.4 %
Boil	lunga	10 g	45 min	10.4 %
Aroma (end of boil)	lunga	20 g	5 min	10.4 %
Dry Hop	Izabella	100 g	5 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis