

## Season ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 4.5 kg (83.3%) | 81 %  | 4   |
| Grain | Pszeniczny     | 0.5 kg (9.3%)  | 85 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (7.4%)  | 60 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Nugget   | 15 g   | 60 min | 13.8 %     |
| Boil                | Palisade | 15 g   | 10 min | 7.3 %      |
| Aroma (end of boil) | Ahtanum  | 28.3 g | 1 min  | 4 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |