

## Session IPA 1.0

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- Gravity **9.4 BLG**
- ABV ---
- IBU **38**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.5 kg (71.4%)	80 %	6
Grain	Pilsner (2 Row) Bel	0.7 kg (20%)	79 %	4
Grain	Strzegom Karmel 30	0.3 kg (8.6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11.4 %
Boil	Simcoe	10 g	15 min	11.4 %
Boil	Simcoe	20 g	10 min	11.4 %
Boil	Simcoe	60 g	2 min	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar