

## Session IPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **93**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (21.3%)	81 %	5
Grain	Weyermann - Pale Ale Malt	3.5 kg (74.5%)	85 %	7
Grain	Słód Caramunich Typ I Weyermann	0.2 kg (4.3%)	73 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	16.3 %
Boil	Centennial	30 g	30 min	10.5 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min