

Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (39.5%)	80.5 %	6
Grain	Pilzneński	1.5 kg (39.5%)	81 %	4
Grain	Pszeniczny	0.2 kg (5.3%)	85 %	4
Grain	Wheat, Torrified	0.2 kg (5.3%)	79 %	4
Grain	Płatki owsiane	0.4 kg (10.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	12 g	20 min	13.2 %
Whirlpool	Mosaic	12 g	20 min	10 %
Whirlpool	Citra	12 g	20 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew New England	Ale	Dry	11 g	Lallemand