

SESSION IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **62**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **73 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **73C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 30 min | 13 % |
| Boil | Citra | 40 g | 2 min | 12 % |
| Boil | Ekuanot | 40 g | 2 min | 14 % |
| Boil | Simcoe | 40 g | 2 min | 13.2 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Ekuanot | 25 g | 0 min | 14 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13.2 % |
| Dry Hop | Citra | 35 g | --- | 12 % |
| Dry Hop | Ekuanot | 35 g | --- | 14 % |
| Dry Hop | Simcoe | 35 g | --- | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 4 g | Mash | 70 min |