

## Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **6 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **1 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	40 min	9.7 %
Whirlpool	Cascade PL	100 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	12 min