

Session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.9**
- 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 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.9 kg (39.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.66 kg (13.8%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.125 kg (2.6%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.1%) | 80 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (41.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Whirlpool | Mosaic | 20 g | 10 min | 10 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |
|--------------|-----|-------|--------|-----------|