

## Session IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (65.8%)	83 %	6
Grain	Pszeniczny	1 kg (26.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (7.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	20 min	12.2 %
Dry Hop	hopzoil	0.5 g	1 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	150 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek	5.5 g	Mash	60 min