

## Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **65 C**, Time **66 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **66 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (77.7%)	81 %	4
Grain	Żytni	0.4 kg (7.8%)	85 %	8
Grain	Weyermann - Carapils	0.25 kg (4.9%)	78 %	4
Grain	Płatki owsiane	0.5 kg (9.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	17 g	60 min	15.1 %
Boil	Simcoe	50 g	5 min	13.2 %
Boil	Mosaic	50 g	0 min	10 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11 %
Dry Hop	Wai-iti	100 g	5 day(s)	4.1 %

### Yeasts

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