

## Session ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (71.4%)	80 %	7
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	5 g	60 min	10.7 %
Boil	Nelson Sauvin	10 g	15 min	10.7 %
Boil	Amarillo	10 g	15 min	10.1 %
Boil	Idaho 7	10 g	15 min	12.8 %
Boil	Amarillo	10 g	5 min	10.1 %
Boil	Idaho 7	10 g	5 min	12.8 %
Aroma (end of boil)	Nelson Sauvin	20 g	0 min	10.7 %
Whirlpool	Nelson Sauvin	20 g	15 min	1 %
Whirlpool	Amarillo	30 g	15 min	1 %
Whirlpool	Idaho 7	30 g	15 min	1 %