

Session ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **2.8**
- 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 **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.3 kg (71.9%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.3 kg (9.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (9.4%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.3 kg (9.4%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Mosaic | 7 g | 60 min | 12.1 % |
| Boil | Mosaic | 10 g | 15 min | 12.1 % |
| Whirlpool | Mosaic | 40 g | 15 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 8 g | fermentis |