

## Session IPA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **76**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (90.9%)	79 %	6
Grain	Carahell	0.4 kg (9.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	25 g	60 min	16.8 %
Aroma (end of boil)	Cascade	10 g	15 min	6.8 %
Aroma (end of boil)	Citra	10 g	15 min	13.5 %
Aroma (end of boil)	Cascade	10 g	10 min	6.8 %
Aroma (end of boil)	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Cascade	10 g	5 min	6.8 %
Aroma (end of boil)	Citra	10 g	5 min	13.5 %
Dry Hop	Cascade	20 g	4 day(s)	6.8 %
Dry Hop	Citra	20 g	4 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis