

## Session IPA

- Gravity **10.7 BLG**
- ABV ---
- IBU **27**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt          | 3 kg (56.6%)  | 80 %  | 5   |
| Grain | Żytni                         | 1 kg (18.9%)  | 85 %  | 8   |
| Grain | Weyermann - Carapils          | 0.5 kg (9.4%) | 78 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.3 kg (5.7%) | 79 %  | 130 |
| Grain | Oats, Flaked                  | 0.5 kg (9.4%) | 80 %  | 2   |

### Hops

| Use for             | Name                             | Amount | Time      | Alpha acid |
|---------------------|----------------------------------|--------|-----------|------------|
| Boil                | Simcoe                           | 10 g   | 60 min    | 13.2 %     |
| Aroma (end of boil) | mieszanka (citra+mosaic+cascade) | 20 g   | 15 min    | 11 %       |
| Dry Hop             | mieszanka                        | 20 g   | 10 day(s) | 11 %       |
| Aroma (end of boil) | mieszanka                        | 20 g   | 5 min     | 11 %       |
| Aroma (end of boil) | mieszanka                        | 20 g   | 0 min     | 11 %       |
| Dry Hop             | mieszanka                        | 30 g   | 3 day(s)  | 11 %       |

### Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM 52 | Ale  | Liquid | 100 ml | ---        |