

Session IPA 3.0

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński | 4 kg (90.9%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 0.4 kg (9.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Citra | 5 g | 20 min | 12.2 % |
| Boil | Vic Secret | 5 g | 20 min | 16.3 % |
| Boil | Citra | 5 g | 15 min | 12.2 % |
| Boil | Vic Secret | 5 g | 15 min | 16.3 % |
| Aroma (end of boil) | Citra | 5 g | 10 min | 12.5 % |
| Aroma (end of boil) | Vic Secret | 5 g | 10 min | 16.3 % |
| Boil | Simcoe | 20 g | 60 min | 13.3 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12.5 % |
| Aroma (end of boil) | Vic Secret | 5 g | 5 min | 16.3 % |
| Whirlpool | Citra | 5 g | 0 min | 12.5 % |
| Whirlpool | Vic Secret | 5 g | 0 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Us-05 | Ale | Dry | 11.5 g | Fermentis |