

## Session IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **58**
- SRM **3.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3
Grain	Pszeniczny	0.6 kg (15%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12.5 g	60 min	16.8 %
Boil	Columbus/Tomahawk/Zeus	12.5 g	45 min	16.8 %
Aroma (end of boil)	Citra	20 g	10 min	14.2 %
Dry Hop	Citra	80 g	3 day(s)	14.2 %

### Yeasts

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

### Notes

- Podgrzać do 65C i zostawić na 70 minut (do 62C).  
*May 20, 2017, 8:13 AM*