

## Session ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (72.7%)	80 %	7
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.5%)	85 %	3
Grain	Rice, Flaked	0.3 kg (5.5%)	70 %	2
Sugar	glukoza	0.2 kg (3.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Citra	15 g	15 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	15 g	5 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Dry Hop	Citra	57 g	5 day(s)	12 %
Dry Hop	Mosaic	57 g	5 day(s)	10 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	---