

## Session IPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Castle Abbey Malt	0.5 kg (9.1%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	70 min	11 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Styrian Cardinal	15 g	10 min	6.1 %
Boil	Vic Secret (AUS)	20 g	5 min	16.1 %
Whirlpool	Styrian Cardinal	15 g	40 min	6.1 %
Whirlpool	Vic Secret (AUS)	20 g	40 min	16.1 %
Whirlpool	Simcoe	15 g	40 min	13 %
Dry Hop	Styrian Cardinal	20 g	5 day(s)	6.1 %
Dry Hop	Vic Secret (AUS)	20 g	5 day(s)	16.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	15 g	Fermentis
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