

## Session IPA lol

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.2 kg (70%)	81 %	4
Grain	Pszeniczny	0.6 kg (10%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (20%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	40 min	11 %
Aroma (end of boil)	Mosaic	100 g	1 min	10 %
Aroma (end of boil)	Nelson Sauvín	50 g	1 min	11 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %