

Session IPA V3

- Gravity **12.9 BLG**
- ABV ---
- IBU **68**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsneński | 2.5 kg (78.1%) | --- % | 4 |
| Grain | Weyermann - Monachijski Jasny | 0.5 kg (15.6%) | --- % | 18 |
| Grain | Płatki owsiane błyskawiczne | 0.2 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | USA Simcoe | 15 g | 60 min | 13.2 % |
| Boil | USA Mosaic | 10 g | 30 min | 11.7 % |
| Aroma (end of boil) | USA Simcoe | 10 g | 1 min | 13.2 % |
| Aroma (end of boil) | USA Mosaic | 15 g | 1 min | 11.7 % |
| Dry Hop | USA Simcoe | 25 g | 5 day(s) | 13.2 % |
| Dry Hop | USA Mosaic | 25 g | 5 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Liquid | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | Gips piwowarski | 5 g | Mash | --- |
| Fining | Mech irlandzki | 5 g | Boil | 5 min |