

## Session IPA

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- Gravity **12.8 BLG**
- ABV ---
- IBU **74**
- SRM **12.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.3 kg (90.5%)	81 %	5
Grain	Pszeniczny	0.2 kg (4.2%)	85 %	4
Grain	Caraaroma	0.15 kg (3.2%)	78 %	400
Grain	Strzegom Karmel 150	0.1 kg (2.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	15 g	70 min	15.7 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.7 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.7 %
Boil	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Centennial	15 g	0 min	10.5 %
Whirlpool	Centennial	20 g	30 min	10.5 %

### Yeasts

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