

SH Session IPA v1

- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (80%)	79 %	6
Grain	Bestmalz Pszeniczny	0.5 kg (20%)	82 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	5 g	60 min	8 %
Boil	Motueka	30 g	20 min	8 %
Whirlpool	Motueka	30 g	20 min	8 %
75 oC				
Dry Hop	Motueka	35 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	15 min