SESSION IPA 11,5 BLG # 95

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg *(90%)*	81 %	4
Grain	Weyermann - Carapils	0.2 kg *(5%)*	78 %	4
Grain	Rice, Flaked	0.2 kg *(5%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	PŁ167	50 g	15 min	9.8 %
Boil	PŁ167	50 g	15 min	9.8 %
Aroma (end of boil)	ZI - 1	50 g	1 min	6.9 %
Dry Hop	PŁ167	30 g	4 day(s)	9.8 %
Dry Hop	ZI - 1	30 g	4 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	40 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.