Session IPA

- Gravity **13.6 BLG**
- ABV **---**
- IBU **62**
- SRM **8.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **64.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	2.1 kg *(70%)*	80 %	4
Grain	Steinbach - Monachijski Jasny	0.5 kg *(16.7%)*	80 %	18
Grain	Weyermann - Carapils	0.25 kg *(8.3%)*	78 %	4
Grain	Weyermann - Melanoidynowy	0.15 kg *(5%)*	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Simcoe	10 g	60 min	13.2 %
Boil	USA Simcoe	10 g	30 min	13.2 %
Boil	USA Simcoe	30 g	3 min	13.2 %
Dry Hop	USA Mosaic	50 g	5 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

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