

Session IPA 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **55**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.55 kg (43.7%)	81 %	4
Grain	Pszeniczny	0.7 kg (19.7%)	80 %	4
Grain	Strzegom Wiedeński	1.3 kg (36.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Mosaic	60 g	1 min	10 %
Aroma (end of boil)	Nelson Sauvignon	30 g	1 min	11 %
Dry Hop	Nelson Sauvignon	30 g	2 day(s)	11 %
Dry Hop	Galaxy	30 g	2 day(s)	15 %