

Session IPA v2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **63**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (41.8%) | 80 % | 5 |
| Grain | Pilzneński | 2 kg (41.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.38 kg (7.9%) | 79 % | 22 |
| Grain | Żytni | 0.4 kg (8.4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Mosaic | 25 g | 35 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |