

#Session IPA (WKPD)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **-1.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (71%)	79 %	6
Grain	Pszeniczny	0.5 kg (16.1%)	85 %	4
Grain	Oats, Flaked	0.25 kg (8.1%)	80 %	2
Grain	Rye Malt	0.15 kg (4.8%)	63 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Nelson Sauvignon	80 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.2 g	Fermentis

Notes

- modyfikacja wody

Butelkowane: 2.10
Blg końcowe: 2
6g/l cukru

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