#222 Session IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **31**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.96 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3.25 kg *(89%)*	80 %	6.7
Grain	Płatki owsiane	0.4 kg *(11%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial US 2023 granulat	20 g	60 min	8.9 %
Boil	Mosaic US 2023 granulat	10 g	25 min	12.2 %
Dry Hop	Centennial US 2023 granulat	30 g	7 day(s)	8.9 %
Dry Hop	Mosaic US 2023 granulat	90 g	7 day(s)	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand