session ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **2.6**
- 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 **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.3 kg *(78%)*	80.5 %	2
Grain	Pszeniczny	0.2 kg *(6.8%)*	85 %	4
Grain	Płatki owsiane	0.15 kg *(5.1%)*	85 %	3
Grain	Rice, Flaked	0.15 kg *(5.1%)*	70 %	2
Grain	Płatki pszeniczne	0.15 kg *(5.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	6 g	60 min	14.5 %
Boil	Galaxy	8 g	15 min	14.5 %
Boil	Amarillo	8 g	15 min	8.5 %
Whirlpool	Galaxy	15 g	15 min	15 %
Whirlpool	Amarillo	15 g	15 min	9.5 %

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