Session IPA 2020

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **63**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4.15 kg *(83%)*	78 %	6
Grain	Pszeniczny	0.5 kg *(10%)*	85 %	4
Grain	Monachijski	0.2 kg *(4%)*	80 %	16
Grain	Carabelge	0.15 kg *(3%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.9 %
Boil	lunga	10 g	60 min	10 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Nelson Sauvin	20 g	5 min	11 %
Whirlpool	Simcoe	25 g	10 min	13.2 %
Whirlpool	WAI-ITI	25 g	10 min	4.1 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	11 %
Dry Hop	WAI-ITI	30 g	3 day(s)	4.1 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	taiheke	30 g	3 day(s)	6.7 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis