Session IPA maj 2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **65**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.08 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.8 %
Whirlpool	Enigma (AUS)	30 g	20 min	17 %
Dry Hop	Galaxy	100 g	2 day(s)	9.5 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min
Water Agent	sól morska	1.52 g	Mash	60 min

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

Water Agent	kwas mlekowy do wody do zacierania	3 g	Mash	60 min
Water Agent	kwas askorbinowy do wody do zacierania	4 g	Mash	60 min