

Session IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (69.8%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (11.6%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11.6%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Galaxy | 5 g | 30 min | 15 % |
| Boil | Nelson Sauvín | 15 g | 20 min | 11 % |
| Boil | Taiheke | 15 g | 20 min | 7 % |
| Aroma (end of boil) | Enigma (AUS) | 30 g | 0 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 25 g | 0 min | 15 % |
| Aroma (end of boil) | Taiheke | 15 g | 0 min | 7 % |
| Aroma (end of boil) | Nelson Sauvín | 15 g | 0 min | 11 % |
| Aroma (end of boil) | Sabro | 30 g | 0 min | 15 % |
| Aroma (end of boil) | Motueka | 30 g | 0 min | 7 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Strata | 30 g | 3 day(s) | 13.6 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |