

#008 Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (87.9%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.4 kg (8.8%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 15 g | 60 min | 10.5 % |
| Whirlpool | Motueka | 75 g | 20 min | 7 % |
| Dry Hop | Motueka | 175 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 1.25 g | Boil | 10 min |