

## #2 Session IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.4 kg (96%) | 80 %  | 4   |
| Grain | Strzegom Karmel 30                        | 0.1 kg (4%)  | 75 %  | 30  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 30 min   | 15.5 %     |
| Boil    | Equinox                | 10 g   | 30 min   | 12.8 %     |
| Boil    | Mosaic                 | 5 g    | 30 min   | 10 %       |
| Dry Hop | Nelson Sauvín          | 60 g   | 2 day(s) | 11 %       |
| Dry Hop | Simcoe                 | 30 g   | 2 day(s) | 13.2 %     |
| Dry Hop | Equinox                | 20 g   | 2 day(s) | 12.8 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |