

## #21 Session IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.1%)	80 %	8
Grain	Viking Pale Ale malt	1.75 kg (41.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	30 g	60 min	6.6 %
Aroma (end of boil)	Kohatu	70 g	5 min	6.6 %
Dry Hop	Lemon drop	100 g	3 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2 g	Boil	15 min