

## #22 Session IPA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - pilznieński	2.5 kg (55.6%)	80 %	4
Grain	Malteurop - pszeniczny	0.5 kg (11.1%)	80 %	4
Grain	Viking Malt - Colorado Pale Base	1 kg (22.2%)	78 %	5
Grain	Viking Malt - Colorado Honig	0.5 kg (11.1%)	78 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	20 min	13 %
Boil	Centennial	50 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 - Gorączka kalifornijska	Ale	Liquid	1000 ml	---