

28. Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **51**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (68.2%)	81 %	4
Grain	Pszeniczny	0.4 kg (18.2%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (13.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	50 min	17.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Cascade	25 g	10 min	6 %
Dry Hop	Simcoe	10 g	4 day(s)	13.2 %
Dry Hop	Cascade	40 g	4 day(s)	6 %
Dry Hop	Enigma (AUS)	20 g	4 day(s)	17.2 %