

## SESION ipa 2020

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (95.7%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	10 min	11 %
Whirlpool	Enigma (AUS)	30 g	15 min	17.2 %
Whirlpool	Galaxy	30 g	15 min	15 %
Dry Hop	Enigma (AUS)	70 g	3 day(s)	17.2 %
Dry Hop	Galaxy	70 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44	Ale	Dry	11 g	Mangrove Jack

### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	90 min

Other	E338	3 g	Bottling	---
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