

# SESSION ipa 2022

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (93.8%)	80 %	8
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	13.2 %
Whirlpool	Simcoe	10 g	20 min	13.2 %
Whirlpool	Amarillo	20 g	---	9.5 %
Whirlpool	Falconer's Flight	30 g	20 min	10.5 %
Dry Hop	Falconer's Flight	70 g	3 day(s)	10.5 %
Dry Hop	Amarillo	80 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	NaCl	4 g	Mash	90 min
Other	E338	3 g	Bottling	---