

# Session IPA 1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (75.5%)	80 %	5
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Carabelge	0.2 kg (4.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13 %
Boil	Amarillo	10 g	20 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Ahtanum	20 g	5 min	5 %
Whirlpool	Simcoe	25 g	10 min	13.2 %
Whirlpool	Ahtanum	25 g	10 min	5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis