

## Session Ipa

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- Gravity **14.6 BLG**
- ABV ---
- IBU **69**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Wheat, Flaked	0.6 kg (12%)	77 %	4
Grain	Oats, Flaked	0.4 kg (8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Centennial	25 g	5 min	10.5 %
Dry Hop	Simcoe	25 g	7 day(s)	13 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %