

Session IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (50%) | 80.5 % | 3 |
| Grain | Briess - Pale Ale Malt | 2 kg (40%) | 80 % | 7 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (4%) | 75 % | 3 |
| Grain | Rice, Flaked | 0.3 kg (6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Hallertau Spalt Select | 25 g | 60 min | 3.4 % |
| Boil | Magnum | 30 g | 60 min | 10.5 % |
| Aroma (end of boil) | Enigma (AUS) | 30 g | 2 min | 17.2 % |
| Aroma (end of boil) | Cascade | 30 g | 2 min | 6 % |
| Dry Hop | Enigma (AUS) | 60 g | 7 day(s) | 17.2 % |
| Dry Hop | Cascade | 60 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Zamiast Cascade użyłem Cashmere - brak w bazie brewness
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