

## Session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69.8%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (11.6%)	80 %	6
Grain	Płatki owsiane	0.5 kg (11.6%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	30 min	15 %
Boil	Nelson Sauvín	15 g	20 min	11 %
Boil	Taiheke	15 g	20 min	7 %
Aroma (end of boil)	Enigma (AUS)	30 g	0 min	17.2 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Aroma (end of boil)	Taiheke	15 g	0 min	7 %
Aroma (end of boil)	Nelson Sauvín	15 g	0 min	11 %
Aroma (end of boil)	Sabro	30 g	0 min	15 %
Aroma (end of boil)	Motueka	30 g	0 min	7 %

Dry Hop	Strata	30 g	3 day(s)	13.6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis