

Session IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (77.2%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (14%) | 80 % | 2 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (8.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 9.1 % |
| Whirlpool | Idaho Gem | 20 g | 15 min | 13 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 8.7 % |
| Dry Hop | Idaho Gem | 30 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc-T | 1.5 g | Boil | 10 min |

| | | | | |
|-------------|-------------|-----|------|--------|
| Water Agent | CaCl2 | 4 g | Mash | 60 min |
| Water Agent | Lactic Acid | 4 g | Mash | 60 min |