

## Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (76%)	80 %	4
Grain	Płatki owsiane	0.25 kg (10%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (10%)	85 %	3
Grain	Abbey Castle	0.1 kg (4%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	45 min	12 %
Whirlpool	Azacca'19	15 g	1 min	13 %
Whirlpool	Citra'19	10 g	1 min	13.9 %
Whirlpool	Mosaic'18	10 g	1 min	12.6 %
Dry Hop	Citra'19	20 g	4 day(s)	13.9 %
Dry Hop	Mosaic'18	20 g	4 day(s)	12.6 %
Dry Hop	Azacca'19	25 g	4 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Verdant	Ale	Slant	80 ml	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	5 g	Mash	90 min