

## Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (90%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.7 %
Whirlpool	Chinook	35 g	2 min	12.7 %
Whirlpool	Citra	50 g	2 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1500 ml	Fermentum Mobile
Starter				