

## Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **6 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **1 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (89.3%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (5.4%) | 78 %  | 4   |
| Grain | Pszeniczny           | 0.3 kg (5.4%) | 85 %  | 4   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | lunga      | 30 g   | 40 min | 9.7 %      |
| Whirlpool | Cascade PL | 100 g  | 15 min | 5.5 %      |

### Yeasts

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

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 1 g    | Boil    | 12 min |