

SESSION IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.2 kg (68.1%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (10.6%) | 61 % | 5 |
| Grain | Carabody | 0.5 kg (10.6%) | 78 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mackinac | 150 g | 0 min | 15 % |
| Dry Hop | Mackinac | 150 g | 5 day(s) | 15 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | chlerek wapnia | 25 g | Mash | --- |
| Water Agent | kwask mlekowy | 5 g | Mash | --- |
| Water Agent | kwask mlekowy | 5 g | Mash | --- |