

## session ipa 20l

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.8 kg (50%)	79 %	10
Grain	Viking Pale Ale malt	1 kg (27.8%)	80 %	5
Grain	Pszeniczny	0.6 kg (16.7%)	85 %	4
Grain	Carared	0.2 kg (5.6%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	25 g	15 min	9.5 %
Boil	Pacific Gem	10 g	10 min	15.3 %
Boil	Rakau (NZ)	25 g	5 min	9.5 %
Dry Hop	Pacific Gem	40 g	5 day(s)	15.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	11.5 ml	FM