

## Session IPA 25

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.25 kg (96.2%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %
Boil	Amarillo	12.5 g	10 min	9.5 %
Boil	Nelson Sauvín	25 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min

Water Agent	kwask mlekowy do wody do zacierania	2.5 g	Mash	1 min
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