

## Session IPA

- Gravity **10.7 BLG**
- ABV ---
- IBU **27**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Żytni	1 kg (18.9%)	85 %	8
Grain	Weyermann - Carapils	0.5 kg (9.4%)	78 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.7%)	79 %	130
Grain	Oats, Flaked	0.5 kg (9.4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	mieszanka (citra+mosaic+cascade)	20 g	15 min	11 %
Dry Hop	mieszanka	20 g	10 day(s)	11 %
Aroma (end of boil)	mieszanka	20 g	5 min	11 %
Aroma (end of boil)	mieszanka	20 g	0 min	11 %
Dry Hop	mieszanka	30 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 52	Ale	Liquid	100 ml	---