

## session ipa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (51.9%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (19%)	81 %	6
Grain	Monachijski	1 kg (12.7%)	80 %	16
Grain	Oats, Flaked	0.8 kg (10.1%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	15 %
Boil	Equinox	25 g	35 min	13.1 %
Boil	Equinox	25 g	10 min	13.1 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Aroma (end of boil)	Mandarina Bavaria	20 g	1 min	10 %
Whirlpool	Cascade	20 g	80 min	6 %
Whirlpool	Mandarina Bavaria	20 g	60 min	10 %
Dry Hop	Mandarina Bavaria	30 g	5 day(s)	10 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

Dry Hop	Mandarina Bavaria	30 g	3 day(s)	10 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's