

session ipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (76.9%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 100 g | 15 min | 10 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 20 ml | FM |