

Session IPA Danstar+JW

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **32.7 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **36.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (79.1%) | 80 % | 5 |
| Grain | Cara Gold Castlemalting | 0.35 kg (4%) | 78 % | 120 |
| Grain | Viking Wheat Malt | 1.5 kg (16.9%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnum | 50 g | 45 min | 11.7 % |
| Whirlpool | Simcoe | 30 g | 5 min | 13.2 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Cascade | 30 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |
| od Janka | Ale | Slant | 100 ml | --- |