

## Session IPA II

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	2 kg (83.3%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (8.3%)	75 %	5
Grain	Płatki owsiane błyskawiczne	0.2 kg (8.3%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Cascade	20 g	60 min	8.1 %
Boil	USA Cascade	10 g	15 min	8.1 %
Boil	USA Cascade	20 g	5 min	6.8 %
Aroma (end of boil)	USA Cascade	30 g	0 min	6.8 %
Dry Hop	USA Cascade	20 g	3 day(s)	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 I	Ale	Dry	11.5 g	---