

## Session IPA Kaisbor

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **2 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **48 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **48 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.2 kg (97.3%)	81 %	4
Grain	Strzegom Karmel 30	0.2 kg (2.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Eureka!	20 g	20 min	18 %
Aroma (end of boil)	Lemon drop	30 g	0 min	4.6 %
Dry Hop	Lemon drop	20 g	7 day(s)	4.6 %
Boil	Eureka!	15 g	60 min	18 %