

## Session IPA v2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **63**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.8%)	80 %	5
Grain	Pilzneński	2 kg (41.8%)	81 %	4
Grain	Strzegom Monachijski typ II	0.38 kg (7.9%)	79 %	22
Grain	Żytni	0.4 kg (8.4%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Mosaic	25 g	35 min	10 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis