

## Session IPA WLP644

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **2.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (90.9%)	81 %	4
Sugar	Maltodekstryna	0.2 kg (9.1%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	30 min	12 %
Boil	Motueka	50 g	1 min	7 %