

## #20 Session IPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **59**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37.7%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (37.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	80 %	16
Grain	melanoidynowy	0.3 kg (5.7%)	80 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Centennial	30 g	30 min	8.5 %
Boil	Centennial	30 g	5 min	8.5 %

### Yeasts

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