

## #28 Session IPA

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- Gravity **11.2 BLG**
- ABV ---
- IBU **47**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (10%)	75 %	59
Grain	Żytni	0.5 kg (10%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8 %
Boil	Hallertau	5 g	60 min	8.9 %
Boil	Marynka	20 g	40 min	8 %
Boil	Hallertau	25 g	40 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis