

#3 Seesion IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **77**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Best maltz- Pale Ale Malt | 2.5 kg (50%) | 85 % | 7 |
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (50%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra 2016 | 20 g | 70 min | 13.3 % |
| Boil | Colummbbus | 20 g | 60 min | 16 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 12.26 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|--------|------|--------|
| Fining | Irish Moss | 1.11 g | Boil | 15 min |
|--------|------------|--------|------|--------|