

colorado session IPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **26**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Colorado Pale Ale | 4.2 kg (70%) | 81 % | 5 |
| Grain | Strzegom Colorado Honig | 1.8 kg (30%) | 80 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Citra | 15 g | 15 min | 14.2 % |
| Boil | Mosaic | 15 g | 15 min | 11.8 % |
| Boil | El Dorado | 15 g | 15 min | 12.4 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 14.2 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 11.8 % |
| Aroma (end of boil) | El Dorado | 15 g | 0 min | 14.2 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 14.2 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 11.8 % |
| Dry Hop | El Dorado | 20 g | 3 day(s) | 14.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |