

# Corny and Horny Session IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **60**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3.5 kg (83.3%)	70 %	4
Grain	Caramel/Crystal Malt - 40L	0.35 kg (8.3%)	70 %	79
Grain	Płatki owsiane	0.35 kg (8.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Cascade	25 g	20 min	6 %
Boil	Cascade	25 g	10 min	6 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Citra	30 g	---	12 %
Dry Hop	Cascade	30 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs