

## na sesje

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 1.5 kg (51.7%) | 81 %   | 4   |
| Grain | Briess - Pilsen Malt      | 1 kg (34.5%)   | 80.5 % | 2   |
| Grain | Płatki owsiane            | 0.4 kg (13.8%) | 85 %   | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Simcoe  | 10 g   | 60 min   | 13.2 %     |
| Boil                | Chinook | 5 g    | 30 min   | 13 %       |
| Boil                | Chinook | 5 g    | 15 min   | 13 %       |
| Aroma (end of boil) | Simcoe  | 10 g   | 5 min    | 13.2 %     |
| Whirlpool           | Chinook | 10 g   | 0 min    | 13 %       |
| Dry Hop             | Simcoe  | 30 g   | 7 day(s) | 13.2 %     |
| Dry Hop             | Chinook | 30 g   | 4 day(s) | 13 %       |

### Yeasts

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