

P.21 - Session IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.9 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 **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7
Grain	Oats, Flaked	0.3 kg (5%)	80 %	2
Grain	Wheat, Flaked	0.6 kg (10%)	77 %	4
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Barley, Flaked	0.9 kg (15%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Equinox	50 g	20 min	13.1 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Whirlpool	Magnum	45 g	20 min	13.5 %
Boil	Magnum	5 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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