

## Sesion IPA #33

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **35**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **70 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (64.9%)	79 %	6
Grain	Żytni	0.3 kg (7.8%)	85 %	8
Grain	Strzegom Pszeniczny	0.3 kg (7.8%)	81 %	6
Grain	Strzegom Karmel 30	0.25 kg (6.5%)	75 %	30
Grain	Płatki owsiane	0.25 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Mosaic	10 g	5 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Citra	15 g	0 min	13.5 %
Boil	Mosaic	15 g	0 min	12 %

Boil	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

## Yeasts

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