

## Session Cold ipa

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **2.5**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (79.6%)	81 %	4
Adjunct	Barley Hulls	0.6 kg (15.9%)	60 %	0
Grain	płatki jęczmienne	0.17 kg (4.5%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13.5 %
Whirlpool	Książęcy	150 g	0 min	7 %
Dry Hop	Książęcy	150 g	---	7 %

### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	1.5 g	Boil	1 min
Water Agent	CaSo4	6 g	Boil	1 min