

SESSION IPA 10 BLG # 105

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **2.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (83.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (8.3%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (8.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | ZI - 101 | 50 g | 20 min | 10 % |
| Aroma (end of boil) | ZI - 101 | 50 g | 5 min | 10 % |
| Dry Hop | ZI - 101 | 100 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 3 g | Boil | 5 min |