

SESSION IPA 11,5 BLG # 95

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (90%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (5%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.2 kg (5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Mash | PŁ167 | 50 g | 15 min | 9.8 % |
| Boil | PŁ167 | 50 g | 15 min | 9.8 % |
| Aroma (end of boil) | ZI - 1 | 50 g | 1 min | 6.9 % |
| Dry Hop | PŁ167 | 30 g | 4 day(s) | 9.8 % |
| Dry Hop | ZI - 1 | 30 g | 4 day(s) | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 40 ml | --- |