

## Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (22.9%)	80 %	5
Grain	Pilznieński	2.4 kg (50%)	81 %	4
Grain	Caramunich® typ I	0.3 kg (6.3%)	73 %	80
Grain	Żytni	0.6 kg (12.5%)	85 %	8
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Cascade	35 g	35 min	5 %
Aroma (end of boil)	cascade	25 g	5 min	5 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis