

## Session IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Nelson Sauvin	25 g	20 min	11 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Nelson Sauvin	25 g	0 min	11 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Nelson Sauvin	100 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---