

## Session IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (50%)	80.5 %	3
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.2 kg (4%)	75 %	3
Grain	Rice, Flaked	0.3 kg (6%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	25 g	60 min	3.4 %
Boil	Magnum	30 g	60 min	10.5 %
Aroma (end of boil)	Enigma (AUS)	30 g	2 min	17.2 %
Aroma (end of boil)	Cascade	30 g	2 min	6 %
Dry Hop	Enigma (AUS)	60 g	7 day(s)	17.2 %
Dry Hop	Cascade	60 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- Zamiast Cascade użyłem Cashmere - brak w bazie brewness  
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