

## Session ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	10 %
Aroma (end of boil)	Citra	50 g	3 min	12 %
Aroma (end of boil)	Amarillo	50 g	3 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar