

## session ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **93**
- SRM **3.5**
- Style **American IPA**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4 kg (88.9%)	81 %	4
Grain	Briess - Wheat Malt, White	0.5 kg (11.1%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Citra	20 g	15 min	12 %
Boil	amarillo	25 g	15 min	12 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	4 g	Boil	15 min