

## Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (48.4%)	85 %	7
Grain	Pszeniczny	2 kg (32.3%)	85 %	4
Grain	Płatki owsiane	1.2 kg (19.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.3 %
Boil	El Dorado	100 g	5 min	13.6 %
Whirlpool	Cascade	100 g	5 min	6 %
Dry Hop	Simcoe	100 g	3 day(s)	13.3 %
Dry Hop	Amarillo	100 g	3 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile