

## Session ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69.4%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (13.9%)	79 %	10
Adjunct	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Strzegom Monachijski typ I	0.2 kg (2.8%)	79 %	16
Adjunct	Płatki jęczmienne	0.5 kg (6.9%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Magnat	30 g	60 min	11.2 %
Aroma (end of boil)	Barbe Rouge	50 g	0 min	8.8 %
Whirlpool	Barbe Rouge	50 g	20 min	8.8 %
Dry Hop	Citra	200 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Verdant ipa	Ale	Slant	200 ml	---