

## Session IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.2 kg (86.5%) | 81 %  | 6   |
| Grain | Płatki owsiane         | 0.15 kg (4.1%) | 85 %  | 3   |
| Grain | Płatki pszeniczne      | 0.15 kg (4.1%) | 85 %  | 3   |
| Grain | Weyermann - Carapils   | 0.2 kg (5.4%)  | 78 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Chinook  | 20 g   | 30 min   | 10.5 %     |
| Whirlpool | Citra    | 50 g   | 0 min    | 12 %       |
| Dry Hop   | Galaxy   | 50 g   | 2 day(s) | 15 %       |
| Dry Hop   | Amarillo | 50 g   | 3 day(s) | 9.5 %      |
| Dry Hop   | Azacca   | 50 g   | 3 day(s) | 14 %       |
| Dry Hop   | Simcoe   | 50 g   | 2 day(s) | 13.2 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |       |        |        |
|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |
|-------------|-----|-------|--------|--------|

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips           | 4 g    | Mash    | 60 min |
| Water Agent | chlorek wapnia | 2 g    | Mash    | 60 min |
| Fining      | whirflock      | 1 g    | Boil    | 5 min  |