

## Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **47.7 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **35.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **40.4 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11.53 kg (96.8%)	81 %	4
Grain	Weyermann - Carapils	0.39 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	115.39 g	30 min	11 %
Dry Hop	Amarillo	192.31 g	2 day(s)	9.5 %
Dry Hop	Nelson Sauvín	384.61 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	384.61 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	15.39 g	Mash	60 min
Water Agent	kwask mlekowy do wody do zacierania	7.69 g	Mash	1 min