

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **48**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **70 C**, Time **15 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **70C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (82.4%)	81 %	4
Grain	Pszeniczny	0.4 kg (7.8%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (3.9%)	78 %	4
Grain	Rice, Flaked	0.3 kg (5.9%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	40 min	10.3 %