

## Session IPA 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **19.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount          | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pszeniczny         | 0.9 kg (25.4%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński | 2.65 kg (74.6%) | 79 %  | 10  |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | lunga         | 24 g   | 40 min   | 11 %       |
| Aroma (end of boil) | Mosaic        | 60 g   | 1 min    | 10 %       |
| Aroma (end of boil) | Nelson Sauvín | 30 g   | 1 min    | 11 %       |
| Dry Hop             | Nelson Sauvín | 30 g   | 2 day(s) | 11 %       |
| Dry Hop             | Galaxy        | 30 g   | 2 day(s) | 15 %       |