

SESSION IPA #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (97.1%)	81 %	4
Grain	Fawcett - Brown	0.15 kg (2.9%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.4 %
Boil	Mosaic	10 g	10 min	12.6 %
Boil	Amarillo	10 g	10 min	8.2 %
Boil	Mosaic	20 g	0 min	12.6 %
Boil	Amarillo	20 g	0 min	8.2 %
Whirlpool	Mosaic	20 g	40 min	12.6 %
Whirlpool	Amarillo	20 g	40 min	8.2 %
Dry Hop	Mosaic	50 g	2 day(s)	12.6 %
Dry Hop	Amarillo	50 g	2 day(s)	8.2 %