

## Session IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Simpsons - Extra Pale Ale | 4.5 kg (90%) | 82 %  | 3   |
| Grain | Platki owsiane            | 0.5 kg (10%) | 60 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Ekuanot    | 15 g   | 60 min   | 14 %       |
| Boil                | Ekuanot    | 10 g   | 30 min   | 14 %       |
| Aroma (end of boil) | Ekuanot    | 5 g    | 15 min   | 14 %       |
| Dry Hop             | Amarillo   | 50 g   | 2 day(s) | 8.6 %      |
| Dry Hop             | Citra cryo | 50 g   | 2 day(s) | 23 %       |
| Dry Hop             | Riwaka     | 50 g   | 2 day(s) | 7 %        |

### Yeasts

| Name          | Type | Form   | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale  | Liquid | 50 ml  | Omega      |

### Notes

- Woda 28.5L  
RO - 25L

kran 3.5L

Kwas mlekowy 3ml  
*Dec 4, 2024, 2:40 PM*