

## Session IPA 2020

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (90.3%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (3.2%)	78 %	4
Grain	Płatki owsiane	0.2 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	35 min	10.5 %
Whirlpool	Mosaic	50 g	1 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min

Fining	whirflock	1 g	Boil	5 min
--------	-----------	-----	------	-------