

## Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (39.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.66 kg (13.8%)	81 %	6
Grain	Płatki owsiane	0.125 kg (2.6%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (41.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	20 g	10 min	10 %
Whirlpool	Mosaic	20 g	10 min	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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