

## Session IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 2.5 kg (65.8%) | 83 %  | 6   |
| Grain | Pszeniczny        | 1 kg (26.3%)   | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.3 kg (7.9%)  | 60 %  | 3   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | lunga   | 25 g   | 20 min   | 12.2 %     |
| Dry Hop | hopzoil | 0.5 g  | 1 day(s) | 1 %        |

### Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale  | Liquid | 150 ml | Wyeast Labs |

### Extras

| Type        | Name    | Amount | Use for | Time   |
|-------------|---------|--------|---------|--------|
| Water Agent | chlorek | 5.5 g  | Mash    | 60 min |