

## Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.2**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (89%)	81 %	4
Grain	Płatki owsiane	0.4 kg (11%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11 %
Dry Hop	Nelson Sauvín	100 g	2 day(s)	11 %
Dry Hop	Rakau (NZ)	60 g	2 day(s)	9.5 %

### Yeasts

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