

Session IPA '22

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (94.5%) | 80 % | 5 |
| Grain | Platki owsiane | 0.322 kg (5.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|-----------|------------|
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Cascade PL | 50 g | 15 min | 4.2 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |
| Dry Hop | Mosaic | 60 g | 14 day(s) | 10 % |
| Dry Hop | Citra | 60 g | 14 day(s) | 12 % |

Yeasts

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