

## Session IPA 3.0

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (90.9%)	81 %	4
Sugar	Candi Sugar, Clear	0.4 kg (9.1%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	20 min	12.2 %
Boil	Vic Secret	5 g	20 min	16.3 %
Boil	Citra	5 g	15 min	12.2 %
Boil	Vic Secret	5 g	15 min	16.3 %
Aroma (end of boil)	Citra	5 g	10 min	12.5 %
Aroma (end of boil)	Vic Secret	5 g	10 min	16.3 %
Boil	Simcoe	20 g	60 min	13.3 %
Aroma (end of boil)	Citra	5 g	5 min	12.5 %
Aroma (end of boil)	Vic Secret	5 g	5 min	16.3 %
Whirlpool	Citra	5 g	0 min	12.5 %
Whirlpool	Vic Secret	5 g	0 min	16.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Dry	11.5 g	Fermentis