

## Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.4**
- Style **Saison**

### 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (71.4%)	80.5 %	2
Grain	Oats, Flaked	0.2 kg (4.8%)	80 %	2
Grain	Strzegom Wiedeński	1 kg (23.8%)	79 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	10 g	60 min	12 %
Aroma (end of boil)	Sticklebract	10 g	15 min	12 %
Aroma (end of boil)	Sticklebract	20 g	10 min	12 %
Whirlpool	Sticklebract	60 g	2 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile