

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Pale Ale Strzegom	2 kg (38.5%)	80 %	6
Grain	Płatki owsiane	0.6 kg (11.5%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (11.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.5 %
Boil	lunga	15 g	60 min	11 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Dry Hop	Citra	60 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min

Water Agent	Chlorek wapnia	10 g	Mash	60 min
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