

Session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (88.9%) | 79 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 1 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 10 g | 1 min | 9.5 % |
| Whirlpool | Simcoe | 15 g | 20 min | 13.2 % |
| Whirlpool | Amarillo | 15 g | 20 min | 9.5 % |
| Dry Hop | Simcoe | 100 g | 6 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |