

Session IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **3.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **4 %**
- Size with trub loss **66.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **74.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **50.8 liter(s)**
- Total mash volume **65.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **50.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **38.2 liter(s)** of **76C** water or to achieve **74.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (51.7%)	80 %	4
Grain	Viking Pale Ale malt	5 kg (34.5%)	80 %	5
Grain	weyermann przeniczny	1 kg (6.9%)	85 %	4
Grain	Płatki owsiane	1 kg (6.9%)	85 %	3
Sugar	cukier refermentacja	0 kg	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	10 %
Aroma (end of boil)	calypso	40 g	10 min	12.7 %
Aroma (end of boil)	lemondrop	40 g	1 min	4.9 %
Whirlpool	idacho gem	40 g	30 min	13 %
Dry Hop	calypso	60 g	5 day(s)	12.7 %
Dry Hop	idacho gem	60 g	5 day(s)	13 %
Dry Hop	lemondrop	60 g	5 day(s)	4.9 %
Dry Hop	citra do każdego ferm po 20g	60 g	5 day(s)	14 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	400 ml	Fermentum Mobile
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs