

## Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2 kg (80%)	80 %	5
Grain	Pszeniczny	0.5 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	10.5 %
Boil	Galaxy	10 g	30 min	13.5 %
Boil	Centennial	15 g	5 min	10.5 %
Boil	Galaxy	10 g	5 min	13.5 %
Dry Hop	Galaxy i Centennial	20 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min