

## Session IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **85**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (85.9%)	81 %	4
Grain	Weyermann Caramunich 3	0.22 kg (3.8%)	76 %	150
Grain	Pszeniczny	0.6 kg (10.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	14.3 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Whirlpool	Simcoe	50 g	50 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %