

Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **61 C**, Time **10 min**
- Temp **70 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **61C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Żytni	0.5 kg (16.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	13 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale