

## Session IPA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **76**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale ale	5 kg (90.9%)	79 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (9.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.4 %
Boil	Citra	15 g	30 min	12.4 %
Boil	Equinox	10 g	30 min	13.4 %
Aroma (end of boil)	Cascade	15 g	10 min	6.8 %
Aroma (end of boil)	Citra	15 g	5 min	12.4 %
Aroma (end of boil)	Equinox	20 g	0 min	13.4 %
Aroma (end of boil)	Cascade	15 g	0 min	6.8 %
Whirlpool	Citra	30 g	20 min	12.4 %
Dry Hop	Citra	30 g	7 day(s)	12.4 %
Dry Hop	Equinox	30 g	7 day(s)	13.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Water Agent	gips piwowarski	4 g	Mash	---