

Session IPA

- 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|

Extras

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