

## Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (75.5%)	82 %	4
Grain	Platki owsiane	0.4 kg (15.1%)	85 %	3
Grain	Strzegom Karmel 30	0.25 kg (9.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Chinook	10 g	2 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min

### Notes

- BLG początkowe 11,2; BLG końcowe 2,0  
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