

## Session IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **50**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (40%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (40%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (20%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	11 %
Boil	Citra	12 g	15 min	12 %
Boil	Ekuanot	8 g	15 min	12.8 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Ahtanum	40 g	3 day(s)	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min