

## Session ipa

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **78 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (16.7%)	81 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Aroma (end of boil)	Citra	28 g	0 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Whirlpool	Simcoe	15 g	20 min	13.2 %
Whirlpool	Cascade	15 g	20 min	6 %
Whirlpool	Centennial	15 g	20 min	10.5 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Fermentis safale us-05	Ale	Dry	11 g	---
---------------------------	-----	-----	------	-----