

## Session ipa au

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Colorade malt	2 kg (47.1%)	81 %	5
Grain	Strzegom Wiedeński	1 kg (23.5%)	79 %	10
Grain	Wheat, Torrified	0.5 kg (11.8%)	79 %	4
Grain	Weyermann - Carapils	0.25 kg (5.9%)	78 %	4
Grain	Płatki owsiane	0.5 kg (11.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Vic Secret	15 g	0 min	16.1 %
Boil	Galaxy	15 g	0 min	15 %
Whirlpool	Vic Secret	15 g	20 min	16.1 %
Whirlpool	Galaxy	15 g	20 min	15 %
Dry Hop	Galaxy	20 g	5 day(s)	15 %
Dry Hop	Vic Secret	20 g	5 day(s)	16.1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis