

Session IPA II

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilzneński | 2 kg (83.3%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (8.3%) | 75 % | 5 |
| Grain | Płatki owsiane błyskawiczne | 0.2 kg (8.3%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | USA Cascade | 20 g | 60 min | 8.1 % |
| Boil | USA Cascade | 10 g | 15 min | 8.1 % |
| Boil | USA Cascade | 20 g | 5 min | 6.8 % |
| Aroma (end of boil) | USA Cascade | 30 g | 0 min | 6.8 % |
| Dry Hop | USA Cascade | 20 g | 3 day(s) | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safale US-05 I | Ale | Dry | 11.5 g | --- |