

## Session IPA - miszmasz

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński                       | 5 kg (78.4%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils             | 0.5 kg (7.8%)  | 78 %  | 4   |
| Grain | Fawcett - Red Crystal            | 0.125 kg (2%)  | 70 %  | 160 |
| Grain | Viking Wheat Malt                | 0.5 kg (7.8%)  | 83 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.9%) | 73 %  | 120 |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 55 g   | 60 min   | 10 %       |
| Dry Hop | Citra    | 50 g   | 2 day(s) | 12 %       |
| Dry Hop | Amarillo | 50 g   | 2 day(s) | 9.5 %      |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 150 ml | Fermentum Mobile |