

## Sesson ipa

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.9 kg (90.7%)	80 %	7
Grain	Platki owsiane	0.4 kg (9.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Mosaic	10 g	20 min	10 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's