

## Summer session ipa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **75**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (71.4%)	79 %	6
Grain	Monachijski	0.6 kg (28.6%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Aroma (end of boil)	Mosaic	10 g	15 min	12 %
Boil	WAI-ITI	10 g	60 min	2.8 %
Dry Hop	Mosaic	30 g	6 day(s)	12 %
Aroma (end of boil)	WAI-ITI	10 g	15 min	2.8 %
Dry Hop	WAI-ITI	30 g	6 day(s)	2.8 %
Boil	Cascade	10 g	60 min	7 %
Aroma (end of boil)	Cascade	10 g	15 min	7 %
Dry Hop	Cascade	30 g	6 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	3.93 g	Safale