

Summer Session IPA

- Gravity **12.3 BLG**
- ABV ---
- IBU **65**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (68.2%) | 79 % | 7 |
| Grain | Strzegom Pilzneński | 1 kg (22.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 20 min | 15.5 % |
| Aroma (end of boil) | Ahtanum | 10 g | 0 min | 4.6 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Ahtanum | 40 g | 5 day(s) | 4.6 % |
| Dry Hop | Cascade | 40 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|------|------|------|-----|
| Water Agent | Gips | 10 g | Mash | --- |
|-------------|------|------|------|-----|