#235 Session IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.25 kg *(62.5%)*	80 %	5
Grain	Viking Malt Żytni	0.8 kg *(15.4%)*	85 %	8
Grain	Viking Malt Pilzneński	0.45 kg *(8.7%)*	80 %	4
Grain	Płatki owsiane	0.4 kg *(7.7%)*	80 %	2
Grain	Viking Malt Monachijski Jasny	0.15 kg *(2.9%)*	80 %	16
Grain	Viking Malt Karmelowy	0.15 kg *(2.9%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2024	25 g	60 min	3.6 %
Boil	Centennial US 2023	20 g	60 min	8.9 %
Boil	Mosaic US 2024	10 g	25 min	12.4 %
Dry Hop	Centennial US 2023	30 g	7 day(s)	8.9 %
Dry Hop	Mosaic US 2024	40 g	7 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

WHC Lab Low Rider - Session Low Attenuating Yeast	Ale	Dry	11 g	WHC Lab